

Side  
Delights®

**A WEEK'S WORTH OF  
YUMMMM!**



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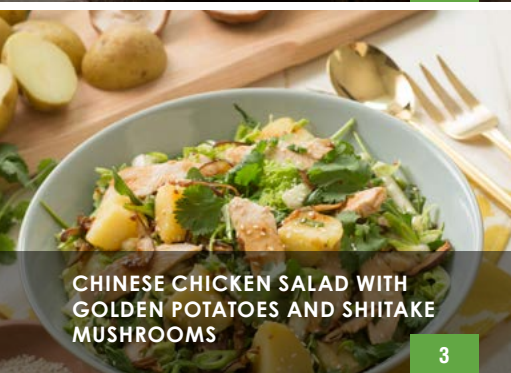
WILTED SPINACH SALAD WITH  
ROTISSERIE CHICKEN, MUSHROOMS,  
CRISPY POTATOES & PESTO

1



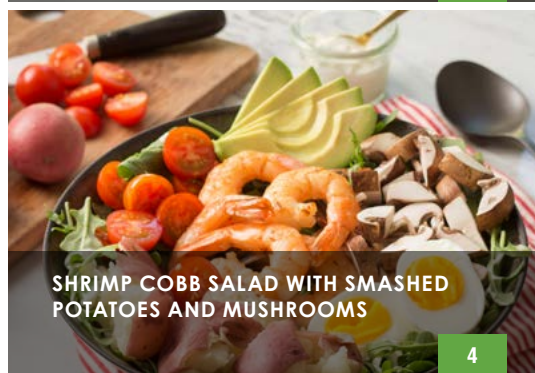
BLENDED POTATO LASAGNA BOWL  
WITH PESTO RICOTTA

2



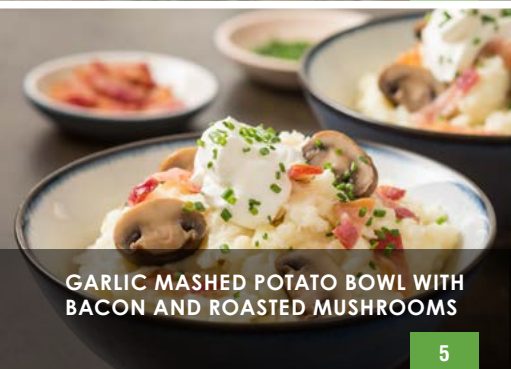
CHINESE CHICKEN SALAD WITH  
GOLDEN POTATOES AND SHIITAKE  
MUSHROOMS

3



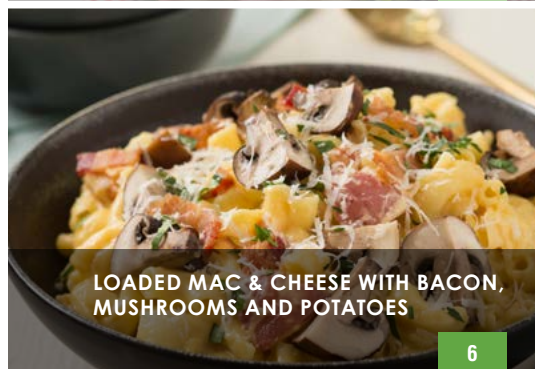
SHRIMP COBB SALAD WITH SMASHED  
POTATOES AND MUSHROOMS

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GARLIC MASHED POTATO BOWL WITH  
BACON AND ROASTED MUSHROOMS

5



LOADED MAC & CHEESE WITH BACON,  
MUSHROOMS AND POTATOES

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BLENDED SAUSAGE AND MUSHROOM FRITTATA WITH POTATOES  
AND GOAT CHEESE

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The farmers of Side Delights® fresh potatoes teamed up with mushroom growers to create 7 delicious recipes that feature our farm fresh produce for **a whole week's worth of yummmm!**

Potatoes and mushrooms work together to add a nutritious twist, a pop of texture and a depth of flavor to popular favorites like mac & cheese, frittatas and lasagna! Who knew?!?

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**For more recipes, go to  
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## Wilted Spinach Salad with Rotisserie Chicken, Button Mushrooms, Crispy Potatoes & Pesto

Rotisserie chicken, crispy Red potatoes and flavorful roasted mushrooms sit atop a bed of nutritious greens.

### INGREDIENTS

1 package  
Side Delights® Steamables™  
Red Potatoes

16 oz  
white button mushrooms,  
halved

2 cups  
rotisserie chicken, shredded

2 tbsp  
vegetable oil

8 oz  
baby spinach

¼ cup  
red onions, thinly sliced

4 tbsp  
pesto

4 tbsp  
grated Parmesan cheese

Salt and pepper, to taste

### DIRECTIONS

#### POTATOES

Steam potatoes according to package instructions and allow to cool completely or, boil or microwave 1.5 lb of Red potatoes to fork tender.

#### ROASTED MUSHROOMS

Preheat oven to 375 degrees F. Toss mushrooms in 1 tbsp vegetable oil and season with salt and pepper. Spread mushrooms onto baking sheet and roast for approximately 20 minutes.

#### INSTRUCTIONS

Cut cooked potatoes into quarters. In a non-stick skillet over medium-high heat, warm 1 tbsp vegetable oil. Add potatoes and cook until crispy and golden brown on all sides. Add chicken and cook until warm. Then add the mushrooms and spinach to the skillet and cook until the spinach is just wilted.

#### TO ASSEMBLE

Divide ingredients among four plates. Top with sliced red onion, a dollop of pesto and Parmesan cheese.

**YIELD: 4 SERVINGS**  
**PREP TIME: 10 MINUTES**  
**COOK TIME: 30 MINUTES**



## Blended Mushroom and Potato Lasagna Bowl with Pesto Ricotta

Thinly-sliced Yellow potatoes act as noodles, while a mushroom beef mixture acts as the filling for a healthier twist on a favorite. Take taste buds on a flavor journey through layers of potato, crimini mushrooms, marinara, pesto and ricotta in these single-serve lasagna bowls.

### INGREDIENTS

1 package  
Side Delights® Steamables™  
Golden Potatoes

8 oz  
crimini mushrooms, roasted  
and finely chopped by hand  
or with food processor

1 lb  
lean ground beef

2 cups  
ricotta cheese

½ cup  
pesto

3 cups  
marinara sauce

3 portabella mushroom caps,  
sliced into ¼ inch strips and  
roasted

¼ cup  
grated mozzarella cheese

¼ cup  
grated parmesan cheese

Salt and pepper, to taste

### DIRECTIONS

#### POTATOES

Steam potatoes according to package instructions and allow to cool completely or, boil or microwave 1.5 lb of Yellow potatoes to fork tender.

#### INSTRUCTIONS

Thinly slice potatoes into discs and set aside. In a non-stick skillet over medium-high heat, add finely chopped crimini mushrooms and ground beef. Cook until browned, about 5 minutes. Season to taste with salt and pepper and set aside. In a small mixing bowl, whisk together ricotta cheese and pesto and set aside.

#### ASSEMBLY

Distribute half of the sliced potatoes evenly among four microwave-safe serving bowls. Arrange the discs so that the base of each bowl is completely covered. This will act as the first layer of the lasagna. Spoon ¼ cup of marinara sauce into each bowl and spread to cover the potato base. Next, arrange portabella slices in an even layer. Spread ¼ cup of ricotta pesto mixture on top of the portabella slices, then another layer of marinara on top of the ricotta mixture. Spoon ½ cup of the mushroom meat mixture on top of the marinara and spread into an even layer. Then, another layer of potato discs. Top each bowl with grated mozzarella and parmesan cheeses. Heat bowls in microwave for approximately 2 minutes each, or until the cheese is melted and the lasagna is hot.

**TIP:** Get the kiddos in the kitchen to help assemble the lasagna bowls! They will have a blast getting their hands dirty and making their own, customized bowl.

**YIELD: 4 SERVINGS**  
**PREP TIME: 15 MINUTES**  
**COOK TIME: 20 MINUTES**



## Chinese Chicken Salad with Golden Potatoes and Shiitake Mushrooms

Asian flavors pop in this salad with crunchy veggies, creamy Yellow potatoes and umami-packed shiitake mushrooms. Enjoy for lunch or a light dinner.

### INGREDIENTS

1 package  
Side Delights® Steamables™  
Golden Potatoes

6 to 8 shiitake mushrooms,  
stems removed and thinly  
sliced into strips

4 tbsp  
canola oil, divided

Pinch of salt and pepper

2 large chicken breasts or  
4 small chicken breasts

4 cups  
Napa cabbage, shredded

2 cups  
baby arugula

½ cup  
green onions, minced

4 tbsp  
sesame seeds

Store-bought Asian-style  
dressing

Cilantro and sesame seeds  
for garnish

### DIRECTIONS

#### POTATOES

Steam potatoes according to package instructions and allow to cool completely or, boil or microwave 1.5 lb of Yellow potatoes to fork tender.

#### INSTRUCTIONS

Cut potatoes into quarters and set aside. In a non-stick skillet over medium heat, add 2 tablespoons oil and sliced shiitakes. Season with a pinch of salt and pepper and cook, stirring often, until the mushrooms are golden brown, about 5 minutes. Remove the skillet from the heat and allow mushrooms to cool completely.

In a large non-stick skillet over medium heat, add remaining oil and heat until rippling. Add chicken breasts and cook for 5 minutes, turn over and cook another 5 minutes, or until the internal temperature reaches 165 degrees F as measured with a food thermometer.\* Remove chicken from the skillet, allow to cool slightly, and cut into strips.

In a large mixing bowl, toss all ingredients together except dressing. Dress to taste. Divide portions evenly onto four plates and garnish with cilantro and sesame seeds.

\*Note: Cook time will vary depending on the size of the chicken breasts.

**YIELD: 4 SERVINGS**  
**PREP TIME: 10 MINUTES**  
**COOK TIME: 15 MINUTES**





## Shrimp Cobb Salad with Smashed Potatoes and Mushrooms

This unique spin on a cobb salad features everything you love about a traditional cobb with the addition of delicious smashed potatoes and crimini mushrooms. Served with chunky homemade blue cheese dressing, this crowd-pleasing salad will be your new go-to.

### INGREDIENTS

1 package  
Side Delights® Steamables™  
Red Potatoes

8 oz  
crimini mushrooms, diced

4 eggs

12 shrimp, peeled and  
deveined

4 cups  
baby spinach

2 cups  
baby arugula

1 cup  
cherry tomatoes, halved

1 avocado, peeled and sliced

### DRESSING

1 cup  
mayonnaise

½ cup  
crumbled blue cheese

¼ cup  
white wine vinegar

### DIRECTIONS

#### POTATOES

Steam potatoes according to package instructions and allow to cool slightly or, boil or microwave 1.5 lb of Red potatoes to fork tender.

#### INSTRUCTIONS

Smash potatoes using a potato masher and set aside.

In a small pot, pour in about 3 inches of cold water. Gently place 4 eggs in the water and turn heat on to medium. When the water starts to boil, turn heat off, cover, and set a timer for 6 minutes. When timer rings, drain off boiling water, fill the pot with ice and add water. Allow the eggs to completely cool, then crack the shell, carefully peel, and cut in half lengthwise and set aside.

In a non-stick skillet over medium high heat, add oil and heat until rippling. Place shrimp in the skillet and cook for 30 to 45 seconds on each side. The shrimp are cooked when they're bright red. Remove from the skillet and allow to cool.

Make the dressing. In a medium bowl, whisk mayonnaise, crumbled blue cheese and white wine vinegar until combined.

Assemble the salad. In four bowls, arrange 1 cup of baby spinach on one side and ½ cup of arugula on the other side. Drizzle blue cheese dressing on top of the greens. Top each bowl with a generous portion of smashed potatoes, 1 egg, 3 shrimp, a handful of diced mushrooms, cherry tomatoes and avocado slices.

**YIELD: 4 SERVINGS**

**PREP TIME: 10 MINUTES**

**COOK TIME: 20 MINUTES**





## Garlic Mashed Potato Bowl with Bacon and Roasted Mushrooms

Creamy, fluffy mashed potatoes meet with savory applewood smoked bacon and meaty mushrooms for an irresistible comfort classic. Serve on its own or alongside your favorite meatloaf or pork chop recipe.

### INGREDIENTS

2 package  
Side Delights® Steamables™  
Russet Potatoes

16 oz  
white button mushrooms,  
halved

1 tbsp  
vegetable oil

4 tbs  
butter

½ cup  
sour cream

1 tbs  
garlic, smashed

4 slices  
thick-cut applewood smoked  
bacon, roasted or fried and  
cut crosswise into strips

2 tbs  
milk, or more as needed

Sour cream and minced  
chives for serving

Salt and pepper, to taste

### DIRECTIONS

#### POTATOES

Steam potatoes according to package instructions or, boil or microwave 1.5 lb of Russet potatoes to fork tender.

#### ROASTED MUSHROOMS

Preheat oven to 375 degrees F. Toss mushrooms in 1 tbsp vegetable oil and season with salt and pepper. Spread mushrooms onto baking sheet and roast for approximately 20 minutes.

#### INSTRUCTIONS

In a large saucepan over low heat, add cooked potatoes, butter, sour cream, garlic, bacon and milk. Use a potato masher to combine, slowly adding more milk to reach desired consistency. Potatoes should be smooth and creamy. Season with salt and pepper to taste.

Divide between four bowls and top with mushrooms. Garnish with sour cream and chives to taste.

**TIP:** Customize by adjusting the amount of garlic and experimenting with other mix-ins such as cheese and herbs.

**YIELD: 4 SERVINGS**  
**PREP TIME: 5 MINUTES**  
**COOK TIME: 30 MINUTES**





## Loaded Mac & Cheese with Bacon, Mushrooms and Potatoes

The ultimate comfort food, this creamy mac & cheese is taken to the next level with crispy bacon, mushrooms and tasty Red potatoes. Perfect for a chilly weeknight in or weekend gameday!

### INGREDIENTS

1 package  
Side Delights® Steamables™  
Red Potatoes

16 oz  
white button mushrooms,  
halved

1 tbsp  
vegetable oil

¾ cups  
whole milk

¾ cups  
cream

1 ½ cups  
grated sharp cheddar cheese

1 ½ cups  
grated Colby-Jack

2 cups  
elbow macaroni or shells,  
cooked to al dente (4 cups  
cooked)

4 slices  
thick-cut applewood smoked  
bacon, roasted or fried and  
cut crosswise into strips

Grated Parmesan cheese  
to taste

Italian parsley to taste

Salt and pepper, to taste

### DIRECTIONS

#### POTATOES

Steam potatoes according to package instructions and allow to cool completely or, boil or microwave 1.5 lb of Red potatoes to fork tender.

#### ROASTED MUSHROOMS

Preheat oven to 375 degrees F. Toss mushrooms in 1 tbsp vegetable oil and season with salt and pepper. Spread mushrooms onto baking sheet and roast for approximately 20 minutes.

#### INSTRUCTIONS

Cut cooked potatoes into quarters and set aside. In a medium sauce pan over medium heat, stir together the milk and cream. Heat until tiny bubbles form around the edges of the milk. Stir in the grated cheese, stirring constantly, until it's melted and combined. Fold the pasta, bacon, mushrooms and potatoes into the sauce. Divide into four bowls and garnish with grated Parmesan cheese and parsley.

**YIELD: 4 SERVINGS**

**PREP TIME: 10 MINUTES**

**COOK TIME: 30 MINUTES**





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## Blended Sausage and Mushroom Frittata with Potatoes and Goat Cheese

This frittata features hearty Red potatoes, savory sausage blended with meaty mushrooms, and tangy goat cheese. Serve for brunch alongside fresh fruit or enjoy for dinner with a side salad.

### INGREDIENTS

- 1 package  
Side Delights® Steamables™  
Red Potatoes
- 8 oz  
white button mushrooms,  
finely chopped
- 8 eggs
- 2 tbsp  
olive oil
- 8 oz  
breakfast sausage
- 1 medium  
red bell pepper, diced
- 4 oz  
soft goat cheese, crumbled
- 8 to 12 fresh basil leaves
- Salt and pepper to taste

### DIRECTIONS

#### POTATOES

Steam potatoes according to package instructions and allow to cool or, boil or microwave 1.5 lb of Red potatoes to fork tender.

#### INSTRUCTIONS

Preheat oven to 350 degrees F. In a bowl, whisk together eggs until smooth. Season with salt and pepper and set aside. Use potato masher to smash potatoes into bite sized pieces and set aside.

In a large mixing bowl, add mushrooms and sausage, mix until combined.\* In a large, non-stick, oven-safe skillet over medium heat, warm the olive oil. Add the mushroom sausage mixture and cook, stirring frequently, until the sausage is browned and cooked through, about 5 minutes. Add the smashed potatoes and peppers and cook for an additional 3 minutes. Distribute goat cheese evenly across the ingredients. Sprinkle with basil leaves. Pour the egg mixture over the ingredients and bake until eggs are set and golden, about 15 minutes.

Remove from the oven and allow to cool slightly. Run a rubber spatula between the frittata and pan to loosen the eggs and slide the whole frittata onto a cutting board. Cut into wedges.

**\*TIP:** For a stronger umami flavor, roast or sauté finely chopped mushrooms prior to mixing with sausage.

**YIELD: 4-6**

**PREP TIME: 15 MINUTES**

**COOK TIME: 20 MINUTES**



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