

Prep time: 8 minutes Serves: 4 mashtinis

INGREDIENTS:

 $\frac{1}{2}$ package (12 oz.) Bob Evans Original Mashed Potatoes

 $\frac{1}{2}$ package (12 oz.) Bob Evans Mashed Sweet Potatoes

½ cup mini marshmallows

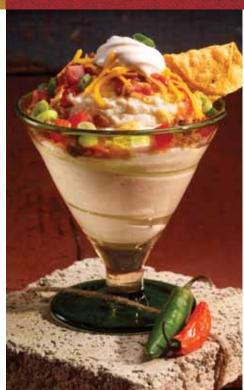
1/4 cup honey roasted pecans

 $\frac{1}{4}$ cup cooked bacon, crumbled

1/4 cup maple syrup, warm

DIRECTIONS:

- Prepare Bob Evans Original Mashed and Mashed Sweet Potatoes by following the recommended microwave instructions on the package.
- 2. Place about 1/3 cup (1/8 package) Bob Evans Original Mashed Potatoes in bottom of each martini glass.
- Layer about 1/3 cup (1/8 package) Bob Evans Mashed Sweet Potatoes over Original Mashed Potatoes.
- **4.** Repeat layers, using about $\frac{1}{3}$ cup Original, then $\frac{1}{3}$ cup of Mashed Sweet Potatoes.
- **5.** Sprinkle 1 Tbsp. of each on top of mashed potatoes: marshmallows, pecans and crumbled bacon.
- **6.** Drizzle with 1 Tbsp. of warmed maple syrup.



FIESTA-TINI™

Prep time: 30 minutes Serves: 4 mashtinis

INGREDIENTS:

1 package (24 oz.) Bob Evans Original Mashed Potatoes

1 cup tortilla chips, crushed

2 cups Bob Evans Zesty Hot Roll Sausage or Bob Evans Original Roll Sausage, cooked and crumbled

½ cup diced tomatoes

8 oz. taco sauce

½ cup Cheddar cheese, shredded

1/4 cup sour cream

²/₃ cup green onions, diced (green tops only)

4 whole taco chips for garnish

DIRECTIONS:

- Prepare Bob Evans Original Mashed
 Potatoes by following the recommended
 microwave instructions on the package.
- **2.** Place $\frac{3}{4}$ cup ($\frac{1}{4}$ package) of mashed potatoes in a martini glass.
- **3.** Sprinkle ¼ cup of crushed tortilla chips over mashed potatoes.
- **4.** Place $\frac{1}{2}$ cup of crumbled sausage in center of tortilla chips and evenly spread over crushed tortilla chips.
- **5.** Sprinkle 2 Tbsp. of diced tomatoes over crumbled sausage.
- **6.** Spoon about $1\frac{1}{2}$ oz. of taco sauce over diced tomatoes.
- 7. Sprinkle with 1½ Tbsp. of shredded cheddar cheese.
- **8.** Place a dollop (about 1 Tbsp.) of sour cream in center of glass.
- **9.** Garnish each lightly with diced green onion and one whole tortilla chip.





THANKS TO OUR LOYAL CUSTOMERS,
BOB EVANS ORIGINAL MASHED
POTATOES ARE AMERICA'S
#1 SELLING REFRIGERATED
MASHED POTATOES.*

To show our gratitude, the Bob Evans Culinary Team created this Mad About Mashtini™ Recipe Collection

For more information on Bob Evans Food Products, visit: bobevans.com/Grocery



*Source: IRI Sales Scan DataTotal U.S. 52 weeks ending June 24, 2012. ©2012 BEF Foods, Inc. All Rights Reserved.



SMOKY SPUD BBQ MASHTINI™

Prep time: 20 minutes Serves: 4 mashtinis

INGREDIENTS:

1 package (24 oz.) Bob Evans Original Mashed Potatoes 16 pieces breaded popcorn chicken ½ cup Bob Evans Wildfire BBQ Sauce

3 scallions, diced

DIRECTIONS:

- Prepare popcorn chicken by following the recommended baking instructions on the package.
- In a small bowl, toss prepared chicken with Bob Evans Wildfire BBQ Sauce, coating evenly.
- Prepare Bob Evans Original Mashed Potatoes by following the recommended microwave instructions on the package.
- **4.** Swirl 1 Tbsp. Bob Evans Wildfire BBQ sauce around the inside of each glass.
- **5.** Place $\frac{3}{4}$ cup ($\frac{1}{4}$ package) of mashed potatoes in a martini glass.
- Place 4 pieces of Bob Evans Wildfire BBQ-coated popcorn chicken on top of mashed potatoes.
- **7.** Garnish lightly with a sprinkle of diced scallions.





Prep time: 30 minutes Serves: 4 mashtinis

INGREDIENTS:

1 package (24 oz.) Bob Evans Original Mashed Potatoes

1/4 cup peperonata

¼ cup marinated artichokes, chopped 4 oz. grilled marinated chicken, cooked and sliced

¼ cup prepared pesto sauce Parmesan crisps

DIRECTIONS:

- Prepare Bob Evans Original Mashed Potatoes by following the recommended microwave instructions on the package.
- **2.** Place $\frac{3}{4}$ cup ($\frac{1}{4}$ package) of mashed potatoes in a martini glass.
- Sprinkle 1 Tbsp. of each on top of mashed potatoes: peperonata and marinated artichokes.
- **4.** Place 1 oz. sliced chicken on top of artichokes.
- **5.** Garnish with 2 tsp. of pesto sauce and a Parmesan crisp.

