

SWEET TATER TWIST MASHTINI™

Prep time: 8 minutes
Serves: 4 mashtinis

INGREDIENTS:

- ½ package (12 oz.) Bob Evans Original Mashed Potatoes
- ½ package (12 oz.) Bob Evans Mashed Sweet Potatoes
- ¼ cup mini marshmallows
- ¼ cup honey roasted pecans
- ¼ cup cooked bacon, crumbled
- ¼ cup maple syrup, warm

DIRECTIONS:

1. Prepare Bob Evans Original Mashed and Mashed Sweet Potatoes by following the recommended microwave instructions on the package.
2. Place about ⅓ cup (⅛ package) Bob Evans Original Mashed Potatoes in bottom of each martini glass.
3. Layer about ⅓ cup (⅛ package) Bob Evans Mashed Sweet Potatoes over Original Mashed Potatoes.
4. Repeat layers, using about ⅓ cup Original, then ⅓ 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
- ¼ cup sour cream
- ⅔ cup green onions, diced (green tops only)
- 4 whole taco chips for garnish

DIRECTIONS:

1. Prepare Bob Evans Original Mashed Potatoes by following the recommended microwave instructions on the package.
2. Place ¾ cup (¼ package) of mashed potatoes in a martini glass.
3. Sprinkle ¼ cup of crushed tortilla chips over mashed potatoes.
4. Place ½ 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 1½ 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.



CLUBHOUSE MASHTINI™

Prep time: 25 minutes
Serves: 4 mashtinis

INGREDIENTS:

- 1 package (24 oz.) Bob Evans Original Mashed Potatoes
- ¼ cup Swiss cheese, shredded
- ¼ cup ham, diced
- ¼ cup Bob Evans oven-roasted diced turkey (from Bob Evans Restaurant) or ¼ cup of any diced, cooked turkey
- ¼ cup cooked bacon pieces, crumbled
- ¼ cup ranch dressing
- 4 mini gherkin pickles (optional)

DIRECTIONS:

1. Prepare Bob Evans Original Mashed Potatoes by following the recommended microwave instructions on the package.
2. Place about ⅓ cup (⅛ package) of mashed potatoes in a martini glass.
3. Sprinkle 1 Tbsp. diced ham on top of potatoes.
4. Place another ⅓ cup (⅛ package) of mashed potatoes on top of diced ham.
5. Sprinkle 1 Tbsp. of each over mashed potatoes: Swiss cheese, turkey and crumbled bacon pieces.
6. Lightly drizzle ranch dressing over toppings.
7. Garnish with toothpick and sweet gherkin.



Bob Evans

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 Data Total 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:

1. Prepare popcorn chicken by following the recommended baking instructions on the package.
2. In a small bowl, toss prepared chicken with Bob Evans Wildfire BBQ Sauce, coating evenly.
3. 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 ¾ cup (¼ package) of mashed potatoes in a martini glass.
6. 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.



CLASSY CARBONARA MASHTINI™

Prep time: 20 minutes
Serves: 4 mashtinis

INGREDIENTS:

- 1 package (24 oz.) Bob Evans Original Mashed Potatoes
- 1 oz. crisped prosciutto, broken into 2-inch pieces
- 2 oz. Boursin cheese
- ¼ cup frozen peas, heated
- ½ cup crispy fried shallots
- 8 grape tomatoes (optional)

DIRECTIONS:

1. Prepare Bob Evans Original Mashed Potatoes by following the recommended microwave instructions on the package.
2. In a mixing bowl, place mashed potatoes and Boursin cheese.
3. Using a rubber spatula, gently combine mashed potatoes and Boursin cheese. Be very careful not to over-mix.
4. Place ¾ cup (¼ package) of mashed potatoes in a martini glass.
5. Stand 3 pieces of crisped prosciutto into mashed potatoes around rim of martini glass so they extend from the mashed potatoes about an inch.
6. Sprinkle 1 Tbsp. of peas evenly over mashed potatoes.
7. Top lightly with a pinch of crispy fried shallots.
8. Garnish with a skewer of grape tomatoes.



MAD-ITERRANEAN MASHTINI™

Prep time: 30 minutes
Serves: 4 mashtinis

INGREDIENTS:

- 1 package (24 oz.) Bob Evans Original Mashed Potatoes
- ¼ cup peperonata
- ¼ cup marinated artichokes, chopped
- 4 oz. grilled marinated chicken, cooked and sliced
- ¼ cup prepared pesto sauce
- Parmesan crisps

DIRECTIONS:

1. Prepare Bob Evans Original Mashed Potatoes by following the recommended microwave instructions on the package.
2. Place ¾ cup (¼ package) of mashed potatoes in a martini glass.
3. Sprinkle 1 Tbsp. of each on top of mashed potatoes: peperonata and marinated artichokes.
4. Place 1 oz. sliced chicken on top of mashed potatoes.
5. Garnish with 2 tsp. of pesto sauce and a Parmesan crisp.

