

REINVENT



OBJECTIVE | That first perfect bite of a great Creole meal

INVENTOR | Chef Tory McPhail, Commander's Palace, New Orleans

REINVENTION | Creole Cream Cheese Idaho® Potato Gnocchi with Crawfish

- 1 lb Idaho® Russet Potatoes
- 4 T Creole Cream Cheese
- 8 oz Louisiana Crawfish Tails, cooked
- 2 oz Chanterelle Mushrooms
- ¼ C Heavy Cream



Just wait'll you savor the decadent Louisiana flavors of this Idaho Potato Gnocchi first course, from one of the finest kitchens in a city known for great cuisine. Let the good tastes roll! For this and other new and reinvented Idaho Potato recipes, visit us on the Web.

IDAHOPOOTATO.COM/FSPRO



Ingredients. Ideas. Invention.