

FEEDING

Laramie Valley



Recipe ideas based on this week's Shares bag

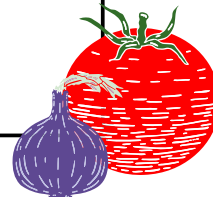
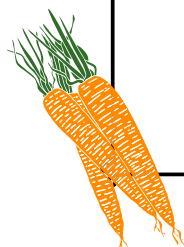
Crispy Potato Stacks

Ingredient List

- 4 Large potatoes
- 3 Tablespoons olive oil
- 1/2 Teaspoon paprika
- 1/2 Teaspoon garlic powder
- 1/2 Teaspoon onion powder
- Salt and pepper, to taste

Cooking Instructions

1. Preheat oven to 425 degrees. Peel potatoes and slice as thin as you can with a very sharp knife.
2. Toss potatoes in a large bowl with oil and seasonings. Grab a handful and align them into a stack about 1.5 inches tall. Place stack in a muffin tin.
3. Repeat with remaining potatoes.
4. Bake for 50 minutes, until crispy.



Easy Red Pepper and Garlic Veggies and Potatoes

Ingredient List

- 4 Potatoes, diced
- 5-6 Carrots, peeled and cut into rounds
- 2 Cups snow peas
- 2 Tablespoons butter
- 1 Teaspoon garlic powder or 1-2 fresh cloves, crushed
- Salt and pepper, to taste
- 1/2 Teaspoon crushed red pepper flakes

Cooking Instructions

1. Peel and dice potatoes (you can leave peels on, if desired). Cut carrots into rounds.
2. In a large pot, add potatoes and carrots, then cover with water.
3. Bring potatoes and carrots to boil. Boil until they are easily pierced with a fork then drain water from pot.
4. In a large sauté pan, heat butter.
5. Add garlic and cook for 1-2 minutes, then add potatoes, carrots and peas.
6. Sauté veggies for about 5 minutes, then add crushed red pepper flakes.
7. Transfer to plate and enjoy!

What are some of your favorite ways to prepare the food in this week's bag?

Email Taylor at taylor@feedinglaramievalley.org to volunteer and share your recipes or visit

www.feedinglaramievalley.org/shares-recipes