

CUSTOMER COUPON

VENDOR: #5470 ~ IDAHOAN

GET REAL

Effective Dates: February 1, 2021 to May 31, 2021

Submission Deadline: June 30, 2021

IFD #	MFG #	Description	Pack
19446	10029700003057	Idahoan® Real Signature Mashed Potatoes S/O	8/31.5 oz
19451	10029700007130	Honest Earth® Creamy Mash® Potatoes	8/26 oz
19454	10029700008083	Idahoan® Fresh Cut Hash Browns	6/2.125 #
19462	10029700208162	Idahoan® Hearty Cut Hash Browns	6/2.25 #
19502	10029700003651	Idahoan® Homestyle Mashed Potatoes	12/28 oz
19503	10029700003668	Idahoan® Homestyle Russets Mashed Potatoes S/O	8/28 oz

\$4.00/case

Minimum:

Maximum: \$400.00 or 100cs

[Offer valid for foodservice operators only. Not available under bid or contract pricing. Cannot be combined with any other offer.](#)

Tracking reports accepted

IFD FOODSERVICE DISTRIBUTOR

<http://www.callifd.com>

313 Hastings Place | Eau Claire, WI 54703

Phone: 800.873.0131

OPERATOR REBATE: \$4.00 PER CASE (UP TO \$400)

purchased February 1, 2021 through May 31, 2021 and postmarked by June 30, 2021



Buffalo Chicken Hash Brown Bowl



Potato, Shrimp, Andouille and Corn Chowder



Hash Brown Frittata

Recipes on back.

Get Real!

- ✓ REAL DELICIOUS
- ✓ REAL CONVENIENT
- ✓ REAL PROFITABLE



Idahoan GTIN	DOT Code	Description	Pack Size	Servings (1/2 Cup/Case)	Cases Purchased
REAL Mashed Potatoes Smooth/Creamy					
1 00 29700 00305 7	697236	Idahoan® REAL Signature Mashed Potatoes (High Dairy)	8/31.5 oz Pouches	320	
1 00 29700 00341 5	613916	Idahoan® Buttery Mashed Potatoes	8/32 oz Pouches	320	
1 00 29700 00303 3	645169	Idahoan® SmartMash® Potatoes	8/26 oz Pouches	320	
1 00 29700 00343 9	625500	Idahoan® Roasted Garlic Mashed Potatoes	8/32 oz Pouches	320	
Rustic Mashed Potatoes Lumps and/or Peels					
1 00 29700 00365 1	548474	Idahoan® Homestyle Mashed Potatoes (lumps only)	12/28 oz Pouches	492	
1 00 29700 00366 8	683374	Idahoan® Homestyle Russets Mashed Potatoes	8/28 oz Pouches	328	
Clean Label Idaho® Potatoes, Butter & Sea Salt					
1 00 29700 00713 0	669172	Honest Earth® Creamy Mash® Potatoes	8/26 oz Pouches	320	
Hash Browns					
1 00 29700 20816 2	592485	Idahoan® Hearty Cut Hash Browns	6/2.25 lb Cartons	384	
1 00 29700 00808 3	548477	Idahoan® Fresh Cut Hash Browns	6/2.125 lb Cartons	432	
Appetizers					
1 00 29700 00390 3	613918	Idahoan® Tater Tumblers® Appetizer Mix	4/32.9 oz Pouches	N/A	

TOTAL CASES

x \$4.00

TOTAL REBATE

Operation Name: _____

Contact Name: _____ Title: _____

Street Address (No PO Boxes): _____

City: _____ State: _____ Zip: _____

Phone _____ Email _____

Include me in future email offers from Idahoan.

Distributor Name: _____ City: _____ State: _____

Broker Company: _____

TYPE OF OPERATION: (check one)

- | | |
|--|--|
| <input type="checkbox"/> Bars & Taverns | <input type="checkbox"/> Hospitals |
| <input type="checkbox"/> Business & Industry | <input type="checkbox"/> Lodging |
| <input type="checkbox"/> Casinos/Gambling | <input type="checkbox"/> Midscale/Family Dining |
| <input type="checkbox"/> Casual Dining | <input type="checkbox"/> Military |
| <input type="checkbox"/> Colleges & Universities | <input type="checkbox"/> Recreation |
| <input type="checkbox"/> Convenience Stores | <input type="checkbox"/> Retirement Communities |
| <input type="checkbox"/> Fine Dining | <input type="checkbox"/> Traditional Nursing Homes |
| | <input type="checkbox"/> Other: _____ |

TERMS OF REBATE:

- Incomplete or incorrect submissions will be returned to sender without payment.
- Offer limited to foodservice operators. National accounts and foodservice accounts on contracted pricing on these products are excluded from this offer. Bids, chains, multi-unit accounts, suppliers, and distributors are excluded.
- Rebates must be submitted individually by foodservice operators. No bulk submissions or third party submissions will be accepted.
- Qualifying products must be purchased from a foodservice distributor between February 1, 2021 through May 31, 2021. Claims must be postmarked by June 30, 2021. No late submissions will be accepted.
- Proof of purchase, including distributor invoices or distributor supplied velocity reports are required. Handwritten invoices will not be accepted. **Product name, description, sku, cases purchased, and date of purchase must be on all invoices and reports.** All invoices and reports must be clearly dated during the promotion period with operator name and address plainly visible.
- **Maximum of \$400 (100 cases).**
- Please allow 4-6 weeks for processing request.
- Not to be used in conjunction with any other Idahoan Foodservice brand offer, bid or contracted pricing. Void if restricted, taxed, or forbidden by law. Offer good only in the USA and Canada. Rebate will be paid in US dollars.

Mail rebate coupon and proof of purchase to:

Idahoan Spring 2021
P.O. Box 1001
Dexter, MN 55926

Or submit online at:

www.fspromos4u.com/Idahoan
with the access code **IDSpring2021**

BUFFALO CHICKEN HASH BROWN BOWL



SERVES: 72 people

INGREDIENTS

- 3 Foodservice Cartons Idahoan® Hearty Cut Hash Browns (Item# 20816)
- 10½ quarts hot water, 180 degrees
- 24 ounces Red Hot pepper sauce
- 4½ cups Ranch salad dressing
- 18 pounds diced chicken, fully cooked mixed white and dark or all white meat
- 4 pounds romaine lettuce, shredded and blanched
- 6 pounds fresh carrots, shredded or matchstick
- 6 pounds celery stalk, whole, washed and sliced thinly
- 72 each dinner roll, served on the side

INSTRUCTIONS

1. Fill cartons to fill line with water from hot water dispenser at 180°-190°F (80°-90°C). Reclose and let stand at room temperature for 10 minutes.
2. Place the hash browns on a sprayed sheet pan and bake in a 400 degree oven until golden brown stirring the potatoes for even browning.
3. Stir together buffalo sauce and ranch dressing until blended.
4. Serve ½ cup hash browns in each bowl. Top with ½ cup chicken, ½ cup romaine, ¼ cup carrots and ¼ cup celery. Drizzle with 2 tbsp buffalo ranch sauce. Serve with whole grain roll.

Tip: Add avocado and crumbled blue cheese to the salad for a fully loaded bowl.

Loaded with flavor and sure to be a menu favorite!

SERVES: 6 quarts or 40 4-oz. servings

INGREDIENTS

- | | |
|--|---|
| 16 oz. (1/2 bag) Idahoan® Roasted Garlic Mashed Potatoes (Item #00343) | 1½ cup fresh red pepper, medium dice |
| 2 Tbsp olive oil | 3 lbs corn, frozen |
| 24 oz smoked andouille sausage, ½ half-moon slices* | 1 oz garlic, chopped |
| 3 cups carrots, medium dice | 1¼ gallon chicken stock* |
| 3 cups celery, medium dice | 16 oz shrimp 41-50 (tails removed), cooked, peeled and deveined |
| 3 cups onions, medium dice | |

**These ingredients may contain gluten. If you're targeting a gluten-free recipe option, make sure to check the labels.*

INSTRUCTIONS

1. Heat oil in stock pot and add sausage. Saute for 4-6 minutes on high heat.
2. Add carrots, celery, onions, red peppers, corn and garlic. Saute for 12-15 minutes until soft.
3. Add chicken stock and whisk in Idahoan® Roasted Garlic Mashed Potatoes.
4. Add shrimp and mix in.
5. Bring to boil, reduce heat and simmer for 45-55 minutes.

POTATO, SHRIMP, ANDOUILLE AND CORN CHOWDER



HASH BROWN FRITTATA



A new favorite for breakfast, brunch or dinner. Great taste and texture!

SERVES: 6 servings

INGREDIENTS

- | | |
|---|-----------------------------------|
| 8.5 oz. (1/4 carton) Idahoan® Fresh Cut Hash Browns (Item #00808) | 1 tsp fresh garlic, minced |
| 12 each eggs | 4 oz fresh baby spinach leaves |
| ½ cup milk (any kind of milk works) | 1 cup shredded cheddar cheese |
| 4 tsp vegetable or olive oil | 4 tsp green onions, finely sliced |
| | black pepper, freshly ground |

INSTRUCTIONS

1. Prepare Idahoan® Fresh Cut Hash Browns - rehydrated per instructions and griddled until browned and crispy.
2. Mix together hash browns, eggs, and milk. Set aside.
3. In 16-inch nonstick hot saute pan, saute oil, garlic and spinach for 1-2 minutes or until garlic is cooked and spinach well wilted.
4. Add egg and hash brown mix, cooking for 2-3 minutes while stirring periodically. Remove from heat; sprinkle with cheese. Place in a 350°F oven and cook another 15 minutes or until eggs are set.
5. Serve wedges directly from pan and garnish with sprinkle of green onion and freshly ground pepper.