- Roasted Potatoes: Toss diced or wedged potatoes with olive oil and potato seasoning before roasting for a crispy, flavorful side dish.
- Mashed Potatoes: Mix the seasoning into your mashed potatoes to add depth and a burst of savory flavor.
- Baked Potatoes: Sprinkle potato seasoning on baked potatoes with butter and sour cream for an extra kick.
- French Fries: Shake your homemade or storebought fries in potato seasoning for a tasty upgrade.
- Potato Salad: Stir potato seasoning into your potato salad dressing for a zesty twist.
- Hash Browns: Season your hash browns while they cook for a savory breakfast treat.
- Potato Soup: Add a sprinkle of potato seasoning to potato soup for a richer, more complex flavor.
- Scalloped Potatoes: Layer potato seasoning into your scalloped potatoes to enhance the cheesy goodness.

Smash'N Dash



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