

OFF-PREMISE DINING





Prep & Delivery Recommendations



WHAT TO KNOW ABOUT TAKEOUT & DELIVERY

Key Points

- Potato-based menu items are perfect for takeout menus and can be served as is, family style, or as a DIY kit.
- Many potatoes and potato products lend themselves easily to off-site dining because they hold their flavor, structure, and texture for a long time.

 <h4>To-Go Packaging Tips</h4> <ul style="list-style-type: none"> • Package hot and cold items separately. • Pack fries in their own container (never in the same package as burgers and hot sandwiches) so they stay crisp. • Place hot items at the bottom of the bag and insulate them by placing paper napkins on top and in between each item. • If the order includes fries, place them near the top of the bag. • Packaging with ventilation can help prevent sogginess. 	 <h4>Best Practices For Reheating Delivery Potato Products At Home</h4> <ul style="list-style-type: none"> • Air fryer: Preheat Air Fryer to 400°F. Cook roast potatoes for 4 minutes and fries for 2-3 minutes. Shake halfway through cooking to ensure even cooking. • Oven: Preheat oven to 400°F. For roast potatoes, spread on a sheet pan and cover with foil. Bake 10-15 minutes. Remove foil and bake an additional 5 minutes. For fries, spread on a sheet pan and bake 5-10 minutes, flipping halfway through.
 <h4>Off-Premise Culinary Inspiration</h4> <ul style="list-style-type: none"> • Loaded fries • BYO baked potato bar • Potato nacho kits • Loaded potato tostones • Casseroles, gratins, potato bakes 	 <h4>Most Ordered/Consumed Delivery Potato Formats</h4> <ul style="list-style-type: none"> • Potatoes are on 82.9% of U.S. menus.* • Most popular potato varieties on menus* Fries 52.9%, Mashed Potatoes 16.3%, Potato Salad 13.0%, Baked Potato 9.9%, Potato Chips 8.9%, Cheese Fries 8.8%, Hash Browns 8.7%, Tater Tots 7.0%.