

# 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"> <li>• Package hot and cold items separately.</li> <li>• Pack fries in their own container (never in the same package as burgers and hot sandwiches) so they stay crisp.</li> <li>• Place hot items at the bottom of the bag and insulate them by placing paper napkins on top and in between each item.</li> <li>• If the order includes fries, place them near the top of the bag.</li> <li>• Packaging with ventilation can help prevent sogginess.</li> </ul>	 <h4>Best Practices For Reheating Delivery Potato Products At Home</h4> <ul style="list-style-type: none"> <li>• <b>Air fryer:</b> Preheat Air Fryer to 400F. Cook roast potatoes for 4 minutes and fries for 2-3 minutes. Shake halfway through cooking to ensure even cooking.</li> <li>• <b>Oven:</b> Preheat oven to 400F. 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.</li> </ul>
 <h4>Off-Premise Culinary Inspiration</h4> <ul style="list-style-type: none"> <li>• Loaded fries</li> <li>• BYO baked potato bar</li> <li>• Potato nacho kits</li> <li>• Loaded potato tostones</li> <li>• Casseroles, gratins, potato bakes</li> </ul>	 <h4>Most Ordered/Consumed Delivery Potato Formats</h4> <ul style="list-style-type: none"> <li>• Potatoes are on 82.9% of U.S. menus.*</li> <li>• 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%.</li> </ul>