



# recipes

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## Ernie's Upside-Down Dinner

Bottoms Up!



Prep Time:  
5 min



Cook Time:  
20 min



Makes:  
6 servings

### Ingredients:

- 2 lbs. potatoes (Yukon Gold if available)
- 2 tbs. canola oil
- Juice of 2 limes (and zests)
- A few splashes hot sauce (as spicy as you like)
- 1 tbs. turmeric
- 2 teaspoons salt
- 2 cups of your favorite prepared chicken, tuna, or egg salad.
- Optional: Garnish with fresh parsley and tomatoes, avocados, red peppers, or hard-boiled eggs.

Your family will flip for Ernie's Upside-Down Dinner! You only need a few simple tools to build it.

### Directions:

#### Step 1: Things You'll Need

Gather these ingredients to make Ernie's Upside-Down Dinner.

#### Step 2: Hot Potatoes!

Carefully boil potatoes (with skins on) in pot of water until tender.

#### Step 3: Mix n' Mash

Strain the potatoes and let cool. Mash in a bowl with a potato masher.

**Little Hands Tip:** As your child helps you mash, let her know that a potato masher is a **tool**. A tool helps people do a job more easily. What other tools do you and your child use?



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## Step 4: Spice It Up

In a small bowl, stir together the turmeric and oil. Add in the lime juice and zests, canola oil, and hot sauce. Whisk together.

## Step 5: Add Some Color

Add the spice mixture to the potatoes and stir until combined. The potatoes will take on a yellow color from turmeric powder.

## Step 6: Begin Building

In a greased mixing bowl, start building your dinner! Start by adding one half-inch layer of the potato mixture to the bowl.

## Step 7: Layer It

Add a layer of your prepared salad to the bowl, on top of the potato layer.

## Step 8: Super Stripes

Keep alternating layers, ending with a final layer of the potato mixture. This should make three layers of potato mixture and two layers of salad.

## Step 9: Chill Out

Cover the bowl and refrigerate until chilled.

## Step 10: Flip It Over

Once your creation is chilled, remove the covering from the bowl and turn it over onto a plate.

## Step 11: Dinner Takes Shape!

Check out the cool creation you built together! If you like, you can decorate the top with fresh parsley, tomatoes, avocados, or red peppers. Enjoy this fun feast as a family.