



# GARNET RED Sweel Polalo

Flesh Moisture: very moist Sweetness: very sweet Starchiness: less starchy

This super flavorful organic sweet potato is ideal for fries and makes a delicious mashed side dish.



# JEWEL ORANGE Sweet Polato

Flesh Moisture: very moist Sweetness: sweet Starchiness: less starchy

This tasty organic sweet potato can be baked, roasted or mashed and is perfect for sweet potato pie and casserole.



### WHITE Sweet Polato

Flesh Moisture: slightly dry Sweetness: semi-sweet Starchiness: more starchy

Mild and nutty in flavor, this organic sweet potato is tasty roasted or steamed and can easily sub for Russet in many recipes that call for a starchy potato.



### JAPANESE Sweet Polato

Flesh Moisture: more dry Sweetness: semi-sweet Starchiness: more starchy

This organic sweet potato's dry, dense flesh lends itself to countless preparations from roasting and frying to shredding and baking.



#### STOKES PURPLE Sweet Polato

Flesh Moisture: moderately dry Sweetness: semi-sweet Starchiness: moderately starchy

AKA Charleston, the striking purple color of this organic sweet potato's skin and flesh intensifies when cooked and its nutty and mild flavor makes it an easy addition to all types of recipes. Purple vegetables are considered superfoods and this sweet potato is packed with antioxidants.



#### OKINAWA Sweet Polalo

Flesh Moisture: more dry Sweetness: semi-sweet Starchiness: more starchy

Popular in Hawaiian cuisine, this organic sweet potato's lavender flesh deepens in color when cooked and its purple hue can be attributed to antioxidants. Try Okinawa mashed, roasted or fried.



# BEN YAGI Sweet Polato

Flesh Moisture: slightly dry Sweetness: sweet Starchiness: more starchy

Purple vegetables are touted as superfoods and this tasty organic sweet potato is delicious in all types of recipes. Try Ben Yagi in a hash, potato salad or roasted.