



fresh & flavorful
RECIPES
4/18/26

GARLIC ROASTED POTATOES

Instructions

1. PREHEAT OVEN TO 400°F.
2. TOSS POTATOES WITH OIL, GARLIC, SALT, AND PEPPER.
3. SPREAD ON BAKING SHEET IN A SINGLE LAYER.
4. ROAST 30–35 MINUTES UNTIL GOLDEN AND TENDER.
5. STIR HALFWAY THROUGH FOR EVEN BROWNING.



INGREDIENTS

- 1 LB RED POTATOES (HALVED)
- 3 CLOVES GARLIC (MINCED)
- 2 TBSP OIL, SALT, PEPPER

ENJOY!

GARLIC ROASTED POTATOES & GREEN BEANS

INGREDIENTS

- 1 LB RED POTATOES (HALVED)
- 2 CUPS GREEN BEANS (TRIMMED)
- 3 CLOVES GARLIC (MINCED)
- 2 TBSP OIL, SALT, PEPPER



Instructions

1. PREHEAT OVEN TO 400°F.
2. TOSS POTATOES WITH OIL, SALT, PEPPER, AND HALF THE GARLIC.
3. ROAST 20 MINUTES ON A BAKING SHEET.
4. ADD GREEN BEANS AND REMAINING GARLIC.
5. TOSS AND RETURN TO OVEN FOR 15 MINUTES.
6. ROAST UNTIL POTATOES ARE CRISP AND BEANS TENDER.

LET'S EAT!

SIMPLE GARLIC GREEN BEANS

Instructions

1. HEAT OIL IN SKILLET OVER MEDIUM HEAT.
2. ADD GREEN BEANS AND COOK 5-6 MINUTES.
3. STIR OCCASIONALLY UNTIL SLIGHTLY BLISTERED.
4. ADD GARLIC AND COOK 1-2 MINUTES MORE.
5. SEASON AND SERVE WARM.

TOSS IN BACON BITS FOR A CROWD FAVORITE



INGREDIENTS

- 2 CUPS GREEN BEANS
- 2 GARLIC CLOVES
- 1 TBSP OIL, SALT

DELICIOUS!





SAUTÉED ONIONS & POTATOES

Instructions

1. HEAT OIL IN SKILLET OVER MEDIUM HEAT.
2. COOK POTATOES UNTIL STARTING TO BROWN.
3. ADD ONIONS AND COOK UNTIL SOFT.
4. STIR OCCASIONALLY TO PREVENT STICKING.
5. SEASON AND COOK UNTIL TENDER.

ENJOY!



INGREDIENTS

- 1 LB POTATOES (SLICED)
- 1 ONION (SLICED)
- 2 TBSP OIL, SALT, PEPPER

CANTELOUPE WITH CINNAMON SUGAR

INGREDIENTS

- 1 TBSP SUGAR
- ¼ TSP CINNAMON

Instructions

1. MIX CINNAMON AND SUGAR TOGETHER.
2. LIGHTLY SPRINKLE OVER CANTELOUPE SLICES.
3. SERVE IMMEDIATELY..

TASTES LIKE A LIGHT DESSERT!

LET'S EAT! LET'S EAT! LET'S EAT! LET'S EAT! LET'S EAT! LET'S EAT!





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