

Product Cross Utilization For Menu Versatility



IN THIS RECIPE COLLECTION YOU WILL FIND CORE PRODUCTS AND HOW THEY CAN BE USED FOR MENU VERSATILITY

Less is more. As you consider your menu for reopening, you will want to focus on cross-utilization of inventory in order to minimize excess stock and maximize usage of versatile items.

FEATURED PRODUCT
TYSON®
ROASTED
CHICKEN
BREAST

PRODUCT #
10383530928



BREAKFAST

Chicken
Pesto Strata

LUNCH

Roasted
Chicken
Power Bowl

DINNER

BBQ
Chicken
Cornbread
Casserole

ENTREE

CHICKEN PESTO STRATA – BREAKFAST



CHICKEN PESTO STRATA – BREAKFAST

DIRECTIONS:

YIELD: 4 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	4 each	Eggs	.62		
Anchor™ Food Professionals	1 cup	Chef's Heavy Cream	1.12	113726	
Armanino Foods®	¼ cup	Basil Pesto	.64	4162201801	
Land O Lakes®	1 cup	Extra Melt® White Shreds, Divided	1.68	40014	
NORPAC®	1 cup	Flav-R-Pac Chopped Spinach	.14	30208	
Tyson® Foods	5 oz.	Roasted Chicken Breast, Diced	1.53	10383530928	
Flowers Bakeries®	3 cups	Hinged White Hoagie	.59	40083100	

1. Preheat the oven to 350°.
2. In a large bowl, whisk the eggs together with the heavy cream.
3. Add in the pesto, ¾ cup of Extra Melt®, spinach, and chicken and mix to combine.
4. Cut the bread into 1" cubes and add it to an 8" round foil pan and pour the egg mixture over the top.
5. Sprinkle the remaining cheese over the top, cover and refrigerate for 3-5 hours or overnight.
6. Bake uncovered for 30-40 minutes or until the top is golden brown and the center is fully cooked.
7. Serve immediately.

FOOD COST CALCULATOR

Menu Price \$	\$19.95
Total Cost \$	\$6.32
Cost Margin %	32%
Net Profit \$	\$13.63



Recipe Created by:
Chef Marisa Vieira

ENTREE

ROASTED CHICKEN POWER BOWL – LUNCH

Chobani



ROASTED CHICKEN POWER BOWL – LUNCH

DIRECTIONS:

YIELD: 2 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Savor Imports®	2 cups	Brown Rice, Quinoa, and Faro Blend, Thawed	2.88	617322	
Savor Imports®	½ cup	Slow Roasted Tomato Wedges, Thawed	1.52	676564	
Tyson® Foods	1 cup	Roasted Chicken Breast, Thawed And Diced	1.22	10383530928	
	½ cup	Cucumber, Diced	.62		
Chobani®	¼ cup	Plain Greek Yogurt 0%	.50	001	
Monsoon Kitchens®	¼ cup	Cilantro Chutney	.60	PMK6002	

1. Add the faro mixture to the bottom of a take out container.
2. Top with the roasted tomatoes, chicken, cucumbers.
3. In a separate container, mix together the yogurt and chutney and keep on the sides to be used before serving.

FOOD COST CALCULATOR

Menu Price \$	\$19.95
Total Cost \$	\$7.34
Cost Margin %	37%
Net Profit \$	\$12.61



Recipe Created by:
Chef Marisa Vieira

ENTREE

BBQ CHICKEN CORNBREAD CASSEROLE – DINNER

Former-Owned
LAND O LAKES
FOODSERVICE

SaraLee FROZEN BAKERY

Tillamook

Tyson
FOODSERVICE

Ventura Foods

 **WAYPOINT**


culinary connection
turning thoughts into fresh ideas in foodservice



BBQ CHICKEN CORNBREAD CASSEROLE – DINNER

DIRECTIONS:

YIELD: 4 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	2 cups	Roasted Chicken Breast, Thawed and Diced	2.44	10383530928	
Sara Lee Frozen Bakery®	2 cups	Jalapeño Cornbread, Thawed	.67	8282	
Tillamook®	1 cup	Smoked Cheddar, Shredded	2.40	6206	
Land O Lakes®	1 cup	Extra Melt® Jalapeno, Shredded	1.52	48242	
Ventura Foods®	1 cup	Smokehouse 220® Original BBQ sauce	.48	20799-SMH	
	½ cup	Red Onion, Diced	.20		

1. Preheat the oven to 400°.
2. Cut the cornbread into 1" cubes.
3. In a large bowl, gently toss together all the ingredients until everything is evenly coated with the BBQ sauce.
4. Transfer the mixture into an 8" round foil pan and bake for 20-30 minutes or until cheese is fully melted and the edges start to brown.
5. Serve immediately.

FOOD COST CALCULATOR

Menu Price \$	\$19.95
Total Cost \$	\$7.71
Cost Margin %	39%
Net Profit \$	\$12.24



Recipe Created by:
Chef Marisa Vieira

FEATURED PRODUCT
GARDEIN™
SLICED ITALIAN
SAUSAGE

PRODUCT #
7426710139



BREAKFAST

Fajita
Frittata with
Meatless
Italian
Sausage

LUNCH

Meatless
Italian
Sausage
Flatbread

DINNER

Bella
Romana
Meatless
Italian
Sausage

ENTREE

FAJITA FRITTATA WITH MEATLESS SAUSAGE – BREAKFAST



FAJITA FRITTATA WITH MEATLESS SAUSAGE – BREAKFAST

DIRECTIONS:

YIELD: 6 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Conagra Foodservice®	1 lb.	Gardein™ Meatless Sliced Italian Sausage, Thawed	4.96	7426710139	
Savor Imports®	1 lb.	Fajita Blend Onions & Peppers, Thawed	1.76	550116	
	1 qt.	Liquid Egg	4.30		
Anchor™ Food Professionals	1 cup	Chef's Cooking Cream	.96	113759	
Land O Lakes®	2 ¼ cups	Shredded Extra Melt® Yellow, Divided	4.68	420429	

1. Preheat oven to 325°.
2. In an oiled sauté pan, brown both sides of the meatless sausage. Add fajita blend and remove from heat.
3. In a bowl, mix the liquid egg, cream and 2 cups of Extra Melt®. Salt and pepper to taste.
4. Add the sausage and fajita blend with the egg mixture and mix together.
5. Pour the mixture into a sprayed half-size hotel pan, and bake covered for 40 minutes.
6. Remove cover and sprinkle the remaining cheese on top, and bake for an additional 10 minutes uncovered.
7. Allow to cool for 10 minutes, and cut into 6 portions.

FOOD COST CALCULATOR	
Menu Price \$	\$42.99
Total Cost \$	\$16.66
Cost Margin %	39%
Net Profit \$	\$26.33


 Recipe Created by:
Chef Miguel Palmieri



ENTREE

MEATLESS ITALIAN SAUSAGE FLATBREAD – LUNCH



MEATLESS ITALIAN SAUSAGE FLATBREAD – LUNCH

DIRECTIONS:

YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
TNT Crust®	1 each	Rustic Flatbread 7x9 Oval	.59	004782-0269	
Conagra Foodservice®	3 oz.	Angela Mia® Pizza Sauce	.15	2700038952	
Land O Lakes®	5 oz.	Shredded Extra Melt® White, Divided	1.05	40014	
Conagra Foodservice®	4 oz.	Gardein™ Sliced Meatless Italian Sausage	1.24	7426710139	
Savor Imports®	3 oz.	Caramelized Onions	.45	649053	

1. Preheat oven to 425°.
2. Evenly spread the pizza sauce on the flatbread.
3. Evenly cover the sauce with 4 oz. of the cheese.
4. Evenly distribute the sliced meatless sausage and caramelized onions on top.
5. Sprinkle the remaining cheese on top.
6. Bake in the oven on a wire rack or pizza screen for 15 minutes, or until cheese is melted and the crust turns a golden brown.
7. Slice and package for service.

FOOD COST CALCULATOR	
Menu Price \$	\$9.95
Total Cost \$	\$3.48
Cost Margin %	35%
Net Profit \$	\$6.47

Recipe Created by:
Chef Miguel Palmieri



ENTREE

BELLA ROMANA MEATLESS ITALIAN SAUSAGE – DINNER



Eat Well, Live Well.



BELLA ROMANA MEATLESS ITALIAN SAUSAGE – DINNER

DIRECTIONS:

YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ajinomoto®	1 cup	Bernardi® Cavatelli	1.04	9160035	
Conagra Foodservice®	5 oz	Gardein™ Sliced Meatless Italian Sausage, Thawed	1.55	7426710139	
Conagra Foodservice®	6 oz.	Angela Mia® Bella Romana Pasta Sauce	.36	2700039185	
Flowers Bakeries®	1 each	European Bakers® 1" Garlic Toast	.16	10511190	
BelGioioso®	2 oz.	Shredded Parmesan	.56	35925	

1. Preheat oven to 425°.
2. Place cavatelli in a pot of boiling salted water and cook for 8 minutes. Drain and rinse.
3. In a sauté pan, brown both sides of the meatless sausage.
4. Add the pasta sauce to the sausage and continue to cook until simmering.
5. Place the garlic bread in the oven and toast until golden brown.
6. To serve, place pasta in a bowl and top with the meatless sausage and sauce mixture.
7. Sprinkle cheese on top and serve with warm toasted garlic bread.

FOOD COST CALCULATOR

Menu Price \$	\$9.95
Total Cost \$	\$3.67
Cost Margin %	37%
Net Profit \$	\$6.28



Recipe Created by:
Chef Miguel Palmieri

FEATURED PRODUCT
**BUTTERBALL® OIL
BROWNE
SLICE-N-TACT
TURKEY BREAST**

PRODUCT #
7430889702



BREAKFAST

Roast Turkey
Breakfast
Biscuit

LUNCH

Roast Turkey
Sammich
with Tomato
Onion Relish

DINNER

Turkey
Verde
Quesadilla

ENTREE

ROAST TURKEY BISCUIT – BREAKFAST



ROAST TURKEY BISCUIT – BREAKFAST

DIRECTIONS:

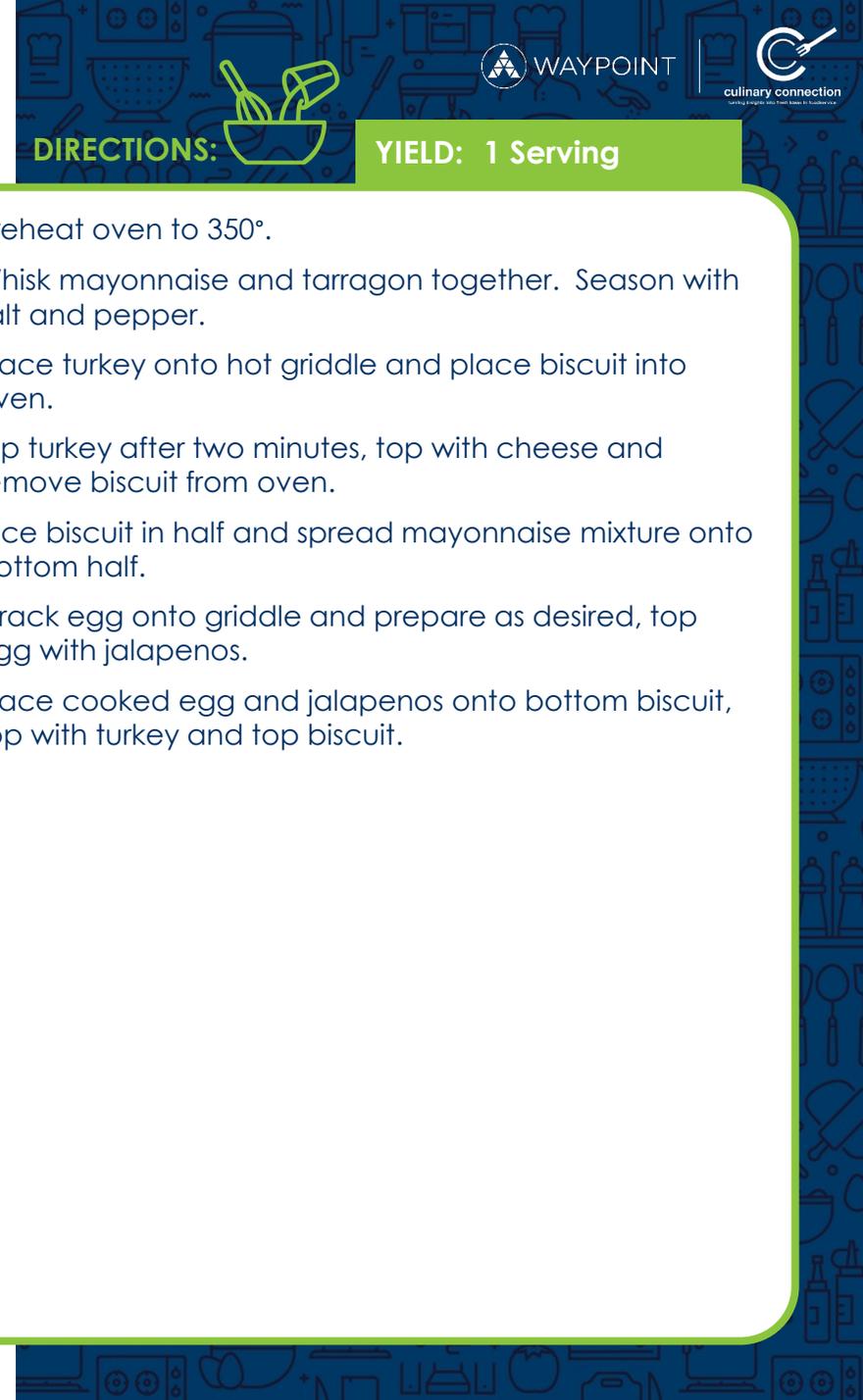
YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	2 Tbsp.	Real Mayonnaise	.15	19474-CGS	
	1 tsp.	Tarragon, Fresh, minced	.04		
Butterball®	3 oz.	Oil Browned Slice-N-Tact Turkey Breast, Thawed	.78	7430889702	
Flowers Bakeries®	1 each	Southern Style Biscuit Dough, Heat n' Serve 2.2 oz	.17	151931	
Land O Lakes®	2 oz.	Yellow Extra Melt® Shred	.42	42049	
	1 each	Whole Egg	.10		
Conagra Foodservice®	3 pcs.	Rosarita® Jalapeno Slices	.15	2700052785	

1. Preheat oven to 350°.
2. Whisk mayonnaise and tarragon together. Season with salt and pepper.
3. Place turkey onto hot griddle and place biscuit into oven.
4. Flip turkey after two minutes, top with cheese and remove biscuit from oven.
5. Slice biscuit in half and spread mayonnaise mixture onto bottom half.
6. Crack egg onto griddle and prepare as desired, top egg with jalapenos.
7. Place cooked egg and jalapenos onto bottom biscuit, top with turkey and top biscuit.

FOOD COST CALCULATOR	
Menu Price \$	\$5.17
Total Cost \$	\$1.81
Cost Margin %	35%
Net Profit \$	\$3.36


 Recipe Created by:
Chef Jason Hooker



ENTREE

TURKEY SAMMICH W/ TOMATO ONION RELISH - LUNCH



Chobani



FlowersBakeries
FOODSERVICE



Tillamook

Ventura Foods



WAYPOINT



culinary connection
Turning thoughts into fresh ideas in foodservice

TURKEY SAMMICH W/ TOMATO ONION RELISH – LUNCH

DIRECTIONS:

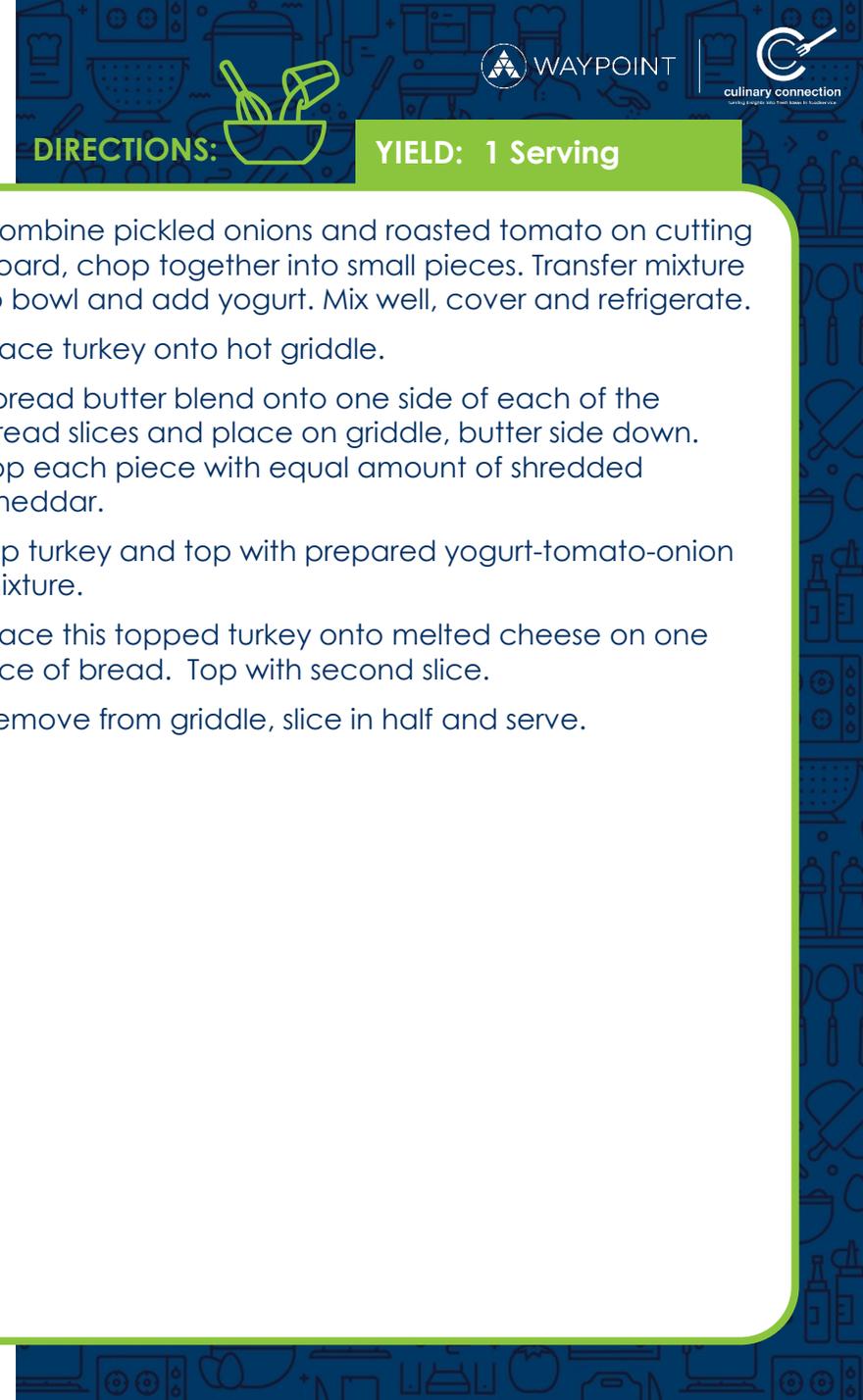
YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Savor Imports®	½ oz.	Pickled Red Onion Sliced	.12	710501	
Savor Imports®	½ oz.	Slow Roasted Tomato Wedges	.19	676564	
Chobani®	2 oz.	Plain 5% Greek Yogurt	.34	43	
Butterball®	4 oz.	Oil Browned Slice-N-Tact Turkey Breast, Thawed	1.20	7430889702	
Ventura Foods®	2 oz.	SunGlow® Whipped Butter Blend	.09	16839-SNG	
Flowers Bakeries®	2 pcs	Thick Sliced Wheatberry Bread	.26	10559390	
Tillamook®	3 oz.	Shredded Mild Cheddar	.69	11901	

1. Combine pickled onions and roasted tomato on cutting board, chop together into small pieces. Transfer mixture to bowl and add yogurt. Mix well, cover and refrigerate.
2. Place turkey onto hot griddle.
3. Spread butter blend onto one side of each of the bread slices and place on griddle, butter side down. Top each piece with equal amount of shredded cheddar.
4. Flip turkey and top with prepared yogurt-tomato-onion mixture.
5. Place this topped turkey onto melted cheese on one slice of bread. Top with second slice.
6. Remove from griddle, slice in half and serve.

FOOD COST CALCULATOR	
Menu Price \$	\$8.40
Total Cost \$	\$2.89
Cost Margin %	34%
Net Profit \$	\$5.51


 Recipe Created by:
Chef Jason Hooker



ENTREE

TURKEY VERDE QUESADILLA – DINNER



TURKEY VERDE QUESADILLA – DINNER

DIRECTIONS:

YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Land O Lakes®	2 oz.	Extra Melt® With Jalapeno	.28	39002	
Butterball®	4 oz.	Oil Browned Slice –N-Tact Turkey Breast, Thawed	1.20	7430889702	
Bush's Best®	3 oz.	Taco Fiesta Beans	.23	1585	
Sandridge Foods®	¾ cup	Cilantro Lime Rice	.42	445145	
Conagra Foodservice®	As needed	PAM® Sauté And Grill Spray	.17	6414463111	
Tyson® Foods	1 each	Mexican Original® 12" Jalapeno Cheddar Tortilla	.27	10192300621	
Conagra Foodservice®	3 oz.	Rosarita® Chunky Green Salsa	.27	4430010688	

1. Using a box grater shred cheese, cover and refrigerate.
2. Place turkey, beans and rice onto hot griddle.
3. Using metal spatula mix together,
4. Spray one side of tortilla with sauté and grill spray. Place sprayed side down on griddle.
5. Top tortilla with cheese then turkey-rice mixture. Spread evenly across tortilla.
6. Fold tortilla in half, then flip over. Once both sides of tortilla are crisp and cheese is melted remove from griddle. Slice and serve with side of green salsa.

FOOD COST CALCULATOR

Menu Price \$	\$8.11
Total Cost \$	\$2.84
Cost Margin %	35%
Net Profit \$	\$5.27



Recipe Created by:
Chef Jason Hooker

FEATURED PRODUCT
**TYSON® FC
THIGH FAJITA
STRIPS**

PRODUCT #
10046210928



BREAKFAST

Pollo Y
Huevos
Frittata

LUNCH

Southwest
Chicken
Salad

DINNER

Easy
Chicken
Fajita Skillet

ENTREE

POLLO Y HUEVOS FRITTATA – BREAKFAST



POLLO Y HUEVOS FRITTATA – BREAKFAST

DIRECTIONS:

YIELD: 4-6 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	1 Dozen	Whole Farm Fresh Eggs	1.30		
Tyson® Foods	12 oz.	FC Thigh Fajita Strips	4.80	10046210928	
Savor Imports®	12 oz.	Pepper and Onion Fajita Blend	1.32	550116	
Conagra Foodservice®	6 oz.	Fire Roasted Tomatoes	1.50	2700038069	
Land O Lakes®	12 oz.	Shredded Extra Melt® Yellow, Divided	2.52	42049	

1. Preheat oven to 350°.
2. In a mixing bowl crack and beat eggs well.
3. In a oven proof skillet heat chicken, peppers and onions, and tomatoes.
4. Add ½ the cheese and eggs. Mix well. Season.
5. Top with remaining cheese.
6. Bake for 25-30 minutes until eggs get firm and cheese is slightly browned. Serve Hot.

FOOD COST CALCULATOR

Menu Price \$	\$29.95
Total Cost \$	\$11.44
Cost Margin %	38%
Net Profit \$	\$18.51



Recipe Created by:
Chef Denis Picard

ENTREE

SOUTHWEST CHICKEN SALAD – LUNCH



SOUTHWEST CHICKEN SALAD – LUNCH

DIRECTIONS:

YIELD: 4-6 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	12 oz.	Fresh Salad Green Mix, Washed	2.50		
Tyson® Foods	12 oz.	FC Thigh Meat Fajita Strips	4.80	10046210928	
Bush's Best®	10 oz.	Organic Black Beans	.60	1888	
Conagra Foodservice®	10 oz.	ROTEL® Diced Tomatoes With Green Chilies	1.50	641442243	
NORPAC®	6 oz.	Flav-R-Pac Flame Roasted Super Sweet Cut Corn	.60	08057	
Ventura Foods®	6 oz.	Avocado Poblano Dressing	1.26	22437MRE	

1. Place a bed of fresh greens in an appropriate transport container.
2. Top with chicken strips, beans, ROTEL®, and flame roasted corn.
3. Drizzle dressing on top or package for transport on side.

FOOD COST CALCULATOR

Menu Price \$	\$34.95
Total Cost \$	\$11.26
Cost Margin %	32%
Net Profit \$	\$23.69



Recipe Created by:
Chef Denis Picard

ENTREE

EASY CHICKEN FAJITA SKILLET - DINNER



EASY CHICKEN FAJITA SKILLET- DINNER

DIRECTIONS:

YIELD: 4-6 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Conagra Foodservice®	10 oz.	ROTEL® Diced Tomatoes With Green Chilies	1.50	64144243	
	1 Tbsp.	Taco Seasoning	.18		
Savor Imports®	16 oz.	Cooked White Rice	1.68	668832	
Savor Imports®	12 oz.	Fajita Blend Peppers and Onions	1.32	550116	
Tyson® Foods	16 oz.	NAE FC Dark Meat Fajita Strips	4.30	10046210928	

1. In a skillet over medium heat add ROTEL® and taco seasoning, stir well.
2. Add rice, mix well.
3. Add peppers and onions.
4. Add chicken, cook until hot.

FOOD COST CALCULATOR

Menu Price \$	\$26.95
Total Cost \$	\$8.98
Cost Margin %	33%
Net Profit \$	\$17.97



Recipe Created by:
Chef Denis Picard

FEATURED PRODUCT
HILLSHIRE FARM®
SOUTHWEST
SMOKED
SAUSAGE LINKS

PRODUCT #
10000033430



BREAKFAST

Sausage
Broccoli &
Cheese
Skillet

LUNCH

Spicy
Sausage
Jalapeño
Wrap

DINNER

Baja
Chicken &
Sausage
Chipotle
Alfredo
Pasta

ENTREE

SAUSAGE BROCCOLI AND CHEESE SKILLET – BREAKFAST



SAUSAGE BROCCOLI AND CHEESE SKILLET – BREAKFAST

DIRECTIONS:

YIELD: 4 Servings



CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	4 each	Hillshire Farm® 5:1 Southwest Sausage, Sliced ½ " Thick Pieces	3.70	100000033430	
NORPAC®	8 oz.	Flav-R-Pac IQF Broccoli Florets, Cut into Medium Pieces	.80	10420	
	16 oz.	Egg Whites	1.04		
Land O Lakes®	6 oz.	Shredded Extra Melt® Yellow Shred	1.26	42049	
Sara Lee Frozen Bakery®	4 pcs.	Chef Pierre® Pre-Sliced Cornbread with Jalapeños	1.80	8282	

1. In a heavy skillet or teflon lined frying pan under medium heat add sausage and broccoli .
2. Continue cooking until sausage begins to slightly brown and broccoli starts to become tender.
3. Stir in eggs and cheese.
4. Continue cooking until eggs are slightly firm and cheese is melted.
5. Serve hot with cornbread on side.

FOOD COST CALCULATOR

Menu Price \$	\$24.95
Total Cost \$	\$8.60
Cost Margin %	34%
Net Profit \$	\$16.35



Recipe Created by:
Chef Denis Picard

ENTREE

SPICY SAUSAGE JALAPEÑO WRAP – LUNCH



SPICY SAUSAGE JALAPEÑO WRAP – LUNCH

DIRECTIONS:

YIELD: 4 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	4 each	Hillshire Farm® 5:1 Southwest Sausage Link, Bias Cut	3.40	10000033430	
Savor Imports®	12 oz.	Pepper & Onion Fajita Blend	1.32	550116	
Land O Lakes®	8 oz.	Extra Melt® Jalapeño	1.52	48242	
Tyson® Foods	4 each	10" Mexican Original® Jalapeño Wrap	.88	10078350621	
Conagra Foodservice®	4 oz.	Jalapeño Peppers Sliced	.60	2700052785	

1. In a skillet cook sausage until it begins to crisp and caramelize and peppers, mix well.
2. Add cheese, remove from heat once cheese begins to melt.
3. On a flat surface evenly divide contents of skillet on the wrap, add jalapeños.
4. For wrap, roll by folding outside edges inward to seal the ends.

FOOD COST CALCULATOR

Menu Price \$	\$24.95
Total Cost \$	\$7.72
Cost Margin %	31%
Net Profit \$	\$17.23



Recipe Created by:
Chef Denis Picard

ENTREE

CHICKEN & SAUSAGE CHIPOTLE ALFREDO – DINNER



Eat Well, Live Well.



CHICKEN & SAUSAGE CHIPOTLE ALFREDO – DINNER

DIRECTIONS:

YIELD: 4-6 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	2 oz.	Chipotle Peppers in Adobo sauce	.60		
Tyson® Foods	4 each	Hillshire Farm® 5;1 Southwest Sausage link, bias cut	3.40	10000033430	
Tyson® Foods	8 oz.	NAE Natural Proportion ½ Diced Chicken Meat	2.10	10383090928	
Land O Lakes®	12 oz.	Alfredo Sauce Pouch	2.80	39453	
Ajinomoto®	16 oz.	Bernardi® Cavatelli	2.60	9160035	

1. In a blender puree chipotle peppers in adobo and bias cut the sausage.
2. In a skillet cook sausage until browned and slightly crisp.
3. Add chicken, mix well.
4. Pour in Alfredo sauce and peppers, continue cooking until hot.
5. Add pasta mix well, add water to thin if needed.
6. Serve Hot.

FOOD COST CALCULATOR

Menu Price \$	\$32.95
Total Cost \$	\$11.50
Cost Margin %	35%
Net Profit \$	\$21.45



Recipe Created by:
Chef Denis Picard

FEATURED PRODUCT
**TYSON® DICED
CHICKEN NAE
FC 1/2"
NATURAL
PROPORTION**

PRODUCT #
10383090928



BREAKFAST

One Pan
Chicken
Breakfast
Quesadilla

LUNCH

Korean
Chicken
Lettuce
Wrap Tacos

DINNER

Smokey
Chicken
Mac n
Cheese

ENTREE

ONE PAN CHICKEN QUESADILLA – BREAKFAST



ONE PAN CHICKEN QUESADILLA – BREAKFAST

DIRECTIONS:

YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	1 Tbsp.	European Butter Blend	.05	16842-SNG	
	¼ cup	Egg Whites	.64		
Tyson® Foods	1 each	8" Flour Tortilla	.09	10077050621	
Tillamook®	¾ cup	Pepper Jack Cheese	1.38	16842-SNG	
Tyson® Foods	½ cup	Diced Chicken, Thawed	.50	10383090928	
Bush's Best®	½ cup	Black Beans, Rinsed And Drained	.39	1885	
Cholula®	2 Tbsp.	Cholula® Original Hot Sauce	.16	WX3802	

1. Heat an 8" non-stick pan over medium heat.
2. Add the butter to the pan and heat until fully melted.
3. Add the eggs and immediately cover with the tortilla.
4. Turn the heat down to low and let the eggs cook fully on the bottom until they can lift easily from the pan.
5. Flip the tortilla and eggs so the tortilla is now on the bottom. The tortilla should be fixed to the eggs.
6. Evenly distribute the cheese, chicken, beans, and Cholula® over the top of the eggs.
7. Fold the tortilla in half so it is now a half circle enclosing all the ingredients.
8. Let the tortilla cook and crisp for about 1-2 minutes or until it is golden brown.
9. Flip to the other side and cook for an additional 1-2 minutes until the entire tortilla is crispy and the cheese is melted.
10. Cut in triangles and serve immediately.

FOOD COST CALCULATOR

Menu Price \$	\$9.95
Total Cost \$	\$3.21
Cost Margin %	32%
Net Profit \$	\$6.74



Recipe Created by:
Chef Marisa Vieira

ENTREE

KOREAN CHICKEN LETTUCE WRAP TACOS – LUNCH



KOREAN CHICKEN LETTUCE WRAP TACOS – LUNCH

DIRECTIONS:

YIELD: 2 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	¼ cup	Sauce Craft® Gochujang	.26	22778-SCR	
Ventura Foods®	¼ cup	Sauce Craft® Teriyaki	.18	22775-SCR	
Tyson® Foods	¾ lb.	Diced Chicken	2.70	10383090928	
	6 leaves	Bibb Lettuce	.12		
Savor Imports®	½ cup	Edamame, Thawed	.19	665842	
	¼ cup	Green Onions, Thinly Sliced	.10		

1. In a sauce pan, combine the gochujang and teriyaki sauces. Heat on medium heat until simmering.
2. Add the chicken to the sauce and heat on low for 10 minutes or until chicken is heated through.
3. Using a slotted spoon, scoop the chicken into the lettuce leaves.
4. Top the chicken with edamame and green onions. Serve immediately.

FOOD COST CALCULATOR

Menu Price \$	\$14.95
Total Cost \$	\$3.55
Cost Margin %	24%
Net Profit \$	\$11.40



Recipe Created by:
Chef Marisa Vieira

ENTREE

SMOKEY CHICKEN MAC N CHEESE – DINNER



SMOKEY CHICKEN MAC N CHEESE – DINNER

DIRECTIONS:

YIELD: 2-4 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	8 oz.	Cavatappi Pasta	.42		
Land O Lakes®	16 oz.	Queso Bravo® White	2.88	48238	
Tyson® Foods	1 lb.	Diced Chicken	3.60	10383090928	
	1 Tbsp.	Smoked Paprika	.03		
Tillamook®	1 cup	Smoked Cheddar, Shredded	2.40	6206	
Sara Lee Frozen Bakery®	2 oz.	Jalapeño Cornbread, Broken Into Crumbs	.34	8282	

1. Bring two large pots of water to a boil.
2. In one of the pots, cook the pasta according to the package instructions or until al dente. Drain and set aside.
3. In the second pot, heat the pouch of Queso Bravo® for 10 minutes or until internal temperature is 140°.
4. In a ¼ foil pan, combine the pasta, chicken, Queso Bravo®, paprika, and smoked cheddar. Stir to evenly distribute everything.
5. Top the mac n cheese with the cornbread crumbs and bake for 10 minutes or until the edges start to brown and the breadcrumbs are toasted.
6. Remove from the oven and serve immediately

FOOD COST CALCULATOR

Menu Price \$	\$19.95
Total Cost \$	\$9.67
Cost Margin %	48%
Net Profit \$	\$10.28



Recipe Created by:
Chef Marisa Vieira

FEATURED PRODUCT

**TYSON®
CHICKEN
TENDERS
GOLDEN CRISPY
TENDERLOIN
FRITTERS**

PRODUCT #
10383210928



BREAKFAST

Buffalo
Chicken N'
Pancakes

LUNCH

Sriracha Hot
Chicken
Tender
Salad

DINNER

Chicken
Garlic
Parmesan
Street Tacos

ENTREE

BUFFALO CHICKEN N' PANCAKES – BREAKFAST



BUFFALO CHICKEN N' PANCAKES – BREAKFAST

DIRECTIONS:

YIELD: 1 Serving

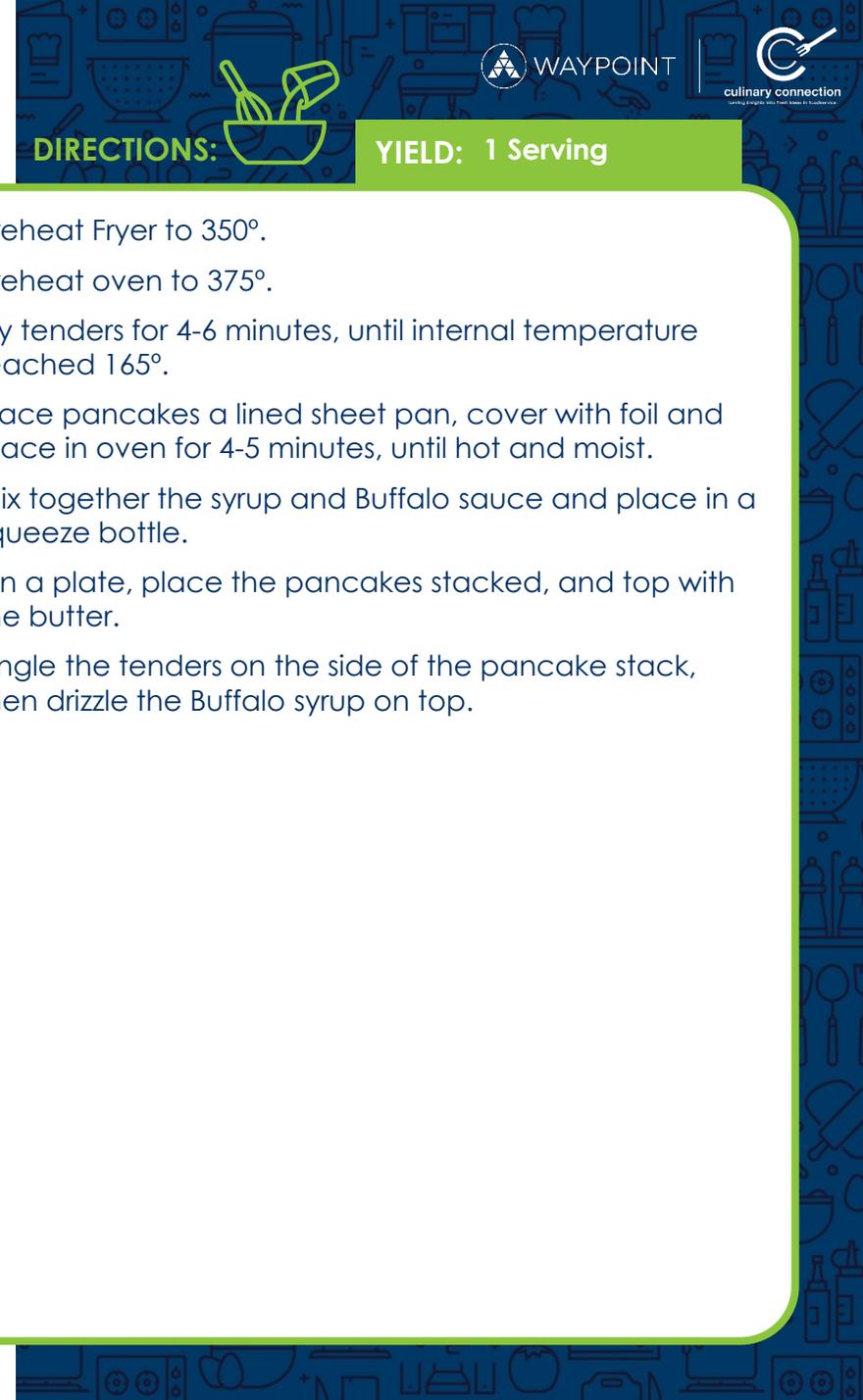
CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	As needed	Mel-Fry® Clear Liquid Fry Oil	.25	40013-MFY	
Tyson® Foods	3 each	NAE FC Golden Crispy Tenderloin Fritters	1.35	10383210928	
Conagra Foodservice®	3 each	Aunt Jemima® Pancakes	.39	1960043571	
Conagra Foodservice®	3 oz.	Log Cabin® Syrup	.21	43000334901	
Ventura Foods®	1 oz.	Sauce Craft® Buffalo Sauce	.08	22772-SCR	
Ventura Foods®	1 oz.	SunGlow® European Style Whipped Butter Blend	.10	17078-SNG	

1. Preheat Fryer to 350°.
2. Preheat oven to 375°.
3. Fry tenders for 4-6 minutes, until internal temperature reached 165°.
4. Place pancakes a lined sheet pan, cover with foil and place in oven for 4-5 minutes, until hot and moist.
5. Mix together the syrup and Buffalo sauce and place in a squeeze bottle.
6. On a plate, place the pancakes stacked, and top with the butter.
7. Angle the tenders on the side of the pancake stack, then drizzle the Buffalo syrup on top.

FOOD COST CALCULATOR	
Menu Price \$	\$7.95
Total Cost \$	\$2.38
Cost Margin %	30%
Net Profit \$	\$5.57



Recipe Created by:
Chef Miguel Palmieri



ENTREE

SRIRACHA HOT CHICKEN TENDER SALAD – LUNCH



Ventura Foods



SRIRACHA HOT CHICKEN TENDER SALAD – LUNCH

DIRECTIONS:

YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	As needed	Mel-Fry® Clear Liquid Fry Oil	.25	40013-MFY	
Tyson® Foods	2 each	NAE Fully Cooked Golden Crispy Tenderloin Fritters	.90	10383210928	
Ventura Foods®	3 oz.	Sauce Craft® Honey Sriracha Sauce	.36	22776-SCR	
	1 cup	Salad Blend With Shredded Carrots and Cabbage	.20		
Ventura Foods®	2 oz.	Marie's® Creamy Avocado Poblano Dressing	.42	22437-MRE	
Tyson® Foods	1 oz.	Fully Cooked Bacon Pieces	.45	10453690928	

1. Preheat Fryer to 350°.
2. Fry tenders for 4-6 minutes, until internal temperature reached 165°.
3. Toss tenders in sriracha sauce, and cut each into 6 even pieces.
4. Place the salad on a plate, and drizzle with the poblano dressing.
5. Sprinkle the bacon bits over the top.
6. Place each cut tender on top and serve.

FOOD COST CALCULATOR

Menu Price \$	\$7.95
Total Cost \$	\$2.58
Cost Margin %	32%
Net Profit \$	\$5.37



Recipe Created by:
Chef Miguel Palmieri

ENTREE

CHICKEN GARLIC PARMESAN STREET TACOS – DINNER



CHICKEN GARLIC PARMESAN STREET TACOS – DINNER

DIRECTIONS:

YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	As needed	Mel-Fry® Clear Liquid Fry Oil	.25	40013-MFY	
Tyson® Foods	2 each	NAE FC Golden Crispy Tenderloin Fritters	.90	10383210928	
Ventura Foods®	3 oz.	Sauce Craft® Garlic Parmesan Sauce	.30	22774-SCR	
Tyson® Foods	3 each	4.5" Corn Flour Tortilla	.18	10157970621	
Savor Imports®	3 oz.	Roasted Tomato Bruschetta	1.17	676556	

1. Preheat fryer to 350°.
2. Fry tenders for 4-6 minutes, until internal temperature reached 165°.
3. Toss tenders in garlic parmesan sauce, and cut into small portions.
4. Take the 3 tortillas and place an equal amount of bruschetta in each.
5. Evenly distribute the cut tenders on top of the bruschetta.
6. Serve immediately.

FOOD COST CALCULATOR

Menu Price \$	\$7.95
Total Cost \$	\$2.80
Cost Margin %	35%
Net Profit \$	\$5.15



Recipe Created by:
Chef Miguel Palmieri

FEATURED PRODUCT
**STEAK ORIGINAL
PHILLY LIGHTLY
MARINATED BEEF
SLICES**

PRODUCT #
M-4



BREAKFAST

Morning
Ribeye Hash

LUNCH

Morning
Ribeye Hash

DINNER

Teriyaki Basil
Ribeye Stir
Fry

ENTREE

MORNING RIBEYE HASH – BREAKFAST



MORNING RIBEYE HASH – BREAKFAST

DIRECTIONS:

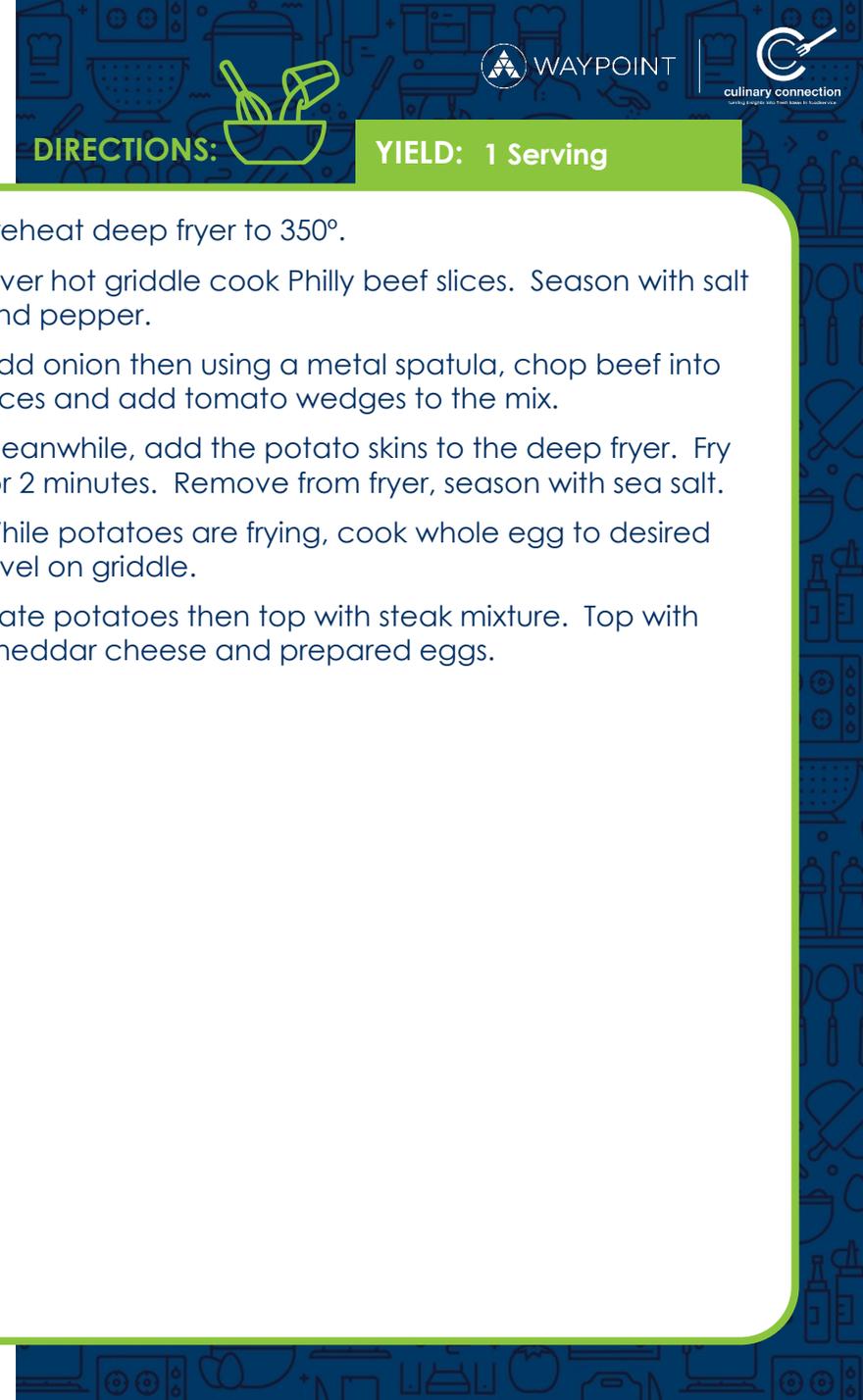
YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	As needed	Mel-Fry® Clear Liquid Fry Oil	.25	40013	
Tyson® Foods	1 each	Original Philly® UC Lightly Marinated Beef Slices	.96	M-4	
	2 Tbsp.	White Onion, Diced	.08		
Savor Imports®	1 oz.	Roasted Tomato Wedges	.38		
Penobscot McCrum®	3 oz.	Split Potato Skins	.30	00007	
	2 each	Whole Egg	.30		
Tillamook®	1 oz	Medium Yellow Cheddar, Shredded	.23	11901	

1. Preheat deep fryer to 350°.
2. Over hot griddle cook Philly beef slices. Season with salt and pepper.
3. Add onion then using a metal spatula, chop beef into slices and add tomato wedges to the mix.
4. Meanwhile, add the potato skins to the deep fryer. Fry for 2 minutes. Remove from fryer, season with sea salt.
5. While potatoes are frying, cook whole egg to desired level on griddle.
6. Plate potatoes then top with steak mixture. Top with cheddar cheese and prepared eggs.

FOOD COST CALCULATOR	
Menu Price \$	\$8.63
Total Cost \$	\$2.50
Cost Margin %	29%
Net Profit \$	\$5.80


 Recipe Created by:
Chef Jason Hooker



ENTREE

GOCHUJANG STEAK AND BEEF WRAP – LUNCH

Chobani



Ventura Foods



GOCHUJANG STEAK AND BEEF WRAP – LUNCH

DIRECTIONS:

YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	1 Tbsp.	Sauce Craft® Gochujang Korean Pepper Sauce	.13	22778-SCR	
Chobani®	1 Tbsp.	Plain Greek Yogurt 5%	.17	43	
Conagra Foodservice®	1 oz.	PAM® Sauté and Grill Spray	.08	6414463111	
Tyson® Foods	1 each	Original Philly® UC Lightly Marinated Beef Slices	.96	M-4	
Bush's Best®	2 oz.	Organic Black Beans	.14	1888	
Savor Imports®	1 oz.	Pickled Red Onion	.16	710501	
Tyson® Foods	1 each	Mexican Original® 10" Stretched White Flour Tortilla	.12	10076600621	
Land O Lakes®	1 oz.	Extra Melt® Shred Yellow	.21	42049	

1. Combine the gochujang sauce and yogurt, cover and set aside.
2. Spray PAM® on heated griddle, add beef slices, beans and onions. Season with salt and pepper. Use a metal spatula and chop beef into strips.
3. Place tortilla on griddle and top with cheese, then beef mixture.
4. Drizzle the gochujang yogurt sauce over ingredients.
5. Remove tortilla and ingredients from griddle, roll, slice and serve.

FOOD COST CALCULATOR

Menu Price \$	\$6.57
Total Cost \$	\$1.97
Cost Margin %	30%
Net Profit \$	\$4.60



Recipe Created by:
Chef Jason Hooker

ENTREE

TERIYAKI BASIL RIBEYE STIR FRY – DINNER



TERIYAKI BASIL RIBEYE STIR FRY – DINNER

DIRECTIONS:

YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Sandridge Foods®	1 cup	Cilantro Lime Rice	.56	445145	
Conagra Foodservice®	1 oz.	PAM® Sauté and Grill Spray	.08	6414463111	
Tyson® Foods	1 each	Original Philly® UC Lightly Marinated Beef Slices	.96	M-4	
Savor Imports®	2 oz.	Fajita Pepper & Onion Blend	.22	550116	
	1 oz.	Baby Bok Choy, Thin Sliced	.06		
Ventura Foods®	2 oz.	Sauce Craft® Teriyaki Sauce	.18	22775-SCR	
	1 Tbsp.	Fresh Basil, Torn	.07		

1. Place bag of rice in one gallon of boiling water, heat until internal temperature reaches 165°. Hold warm.
2. Spray preheated griddle with grill spray. Place sliced ribeye portion onto griddle, season with salt and pepper.
3. Add fajita blend vegetables and sliced bok choy to griddle.
4. Using a metal spatula, chop the steak into small pieces and incorporate with vegetables.
5. Add teriyaki sauce and fresh basil to mixture. Mix well.
6. Portion prepared rice into bowl, top with steak and vegetable mixture.

FOOD COST CALCULATOR

Menu Price \$	\$7.10
Total Cost \$	\$2.13
Cost Margin %	30%
Net Profit \$	\$4.97



Recipe Created by:
Chef Jason Hooker



BEVERAGES

Creamy
Root Beer
Cocktail

Tropical Fruit
Black Tea
Punch

BEVERAGE

CREAMY ROOT BEER COCKTAIL



CREAMY ROOT BEER COCKTAIL

DIRECTIONS:

YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	1 ½ oz.	Whipped Cream Vodka	.40		
	1 ½ oz.	RumChata Liqueur	.40		
Anchor™ Food Professionals	2 oz.	Anchor™ Chef's Cooking Cream	.24	113759	
Keurig Dr Pepper®	1 bottle	IBC® Root Beer	.62	072796000168	
Conagra Foodservice®	As needed	Reddi-wip® Topping, Real Cream	.28	7027223204	

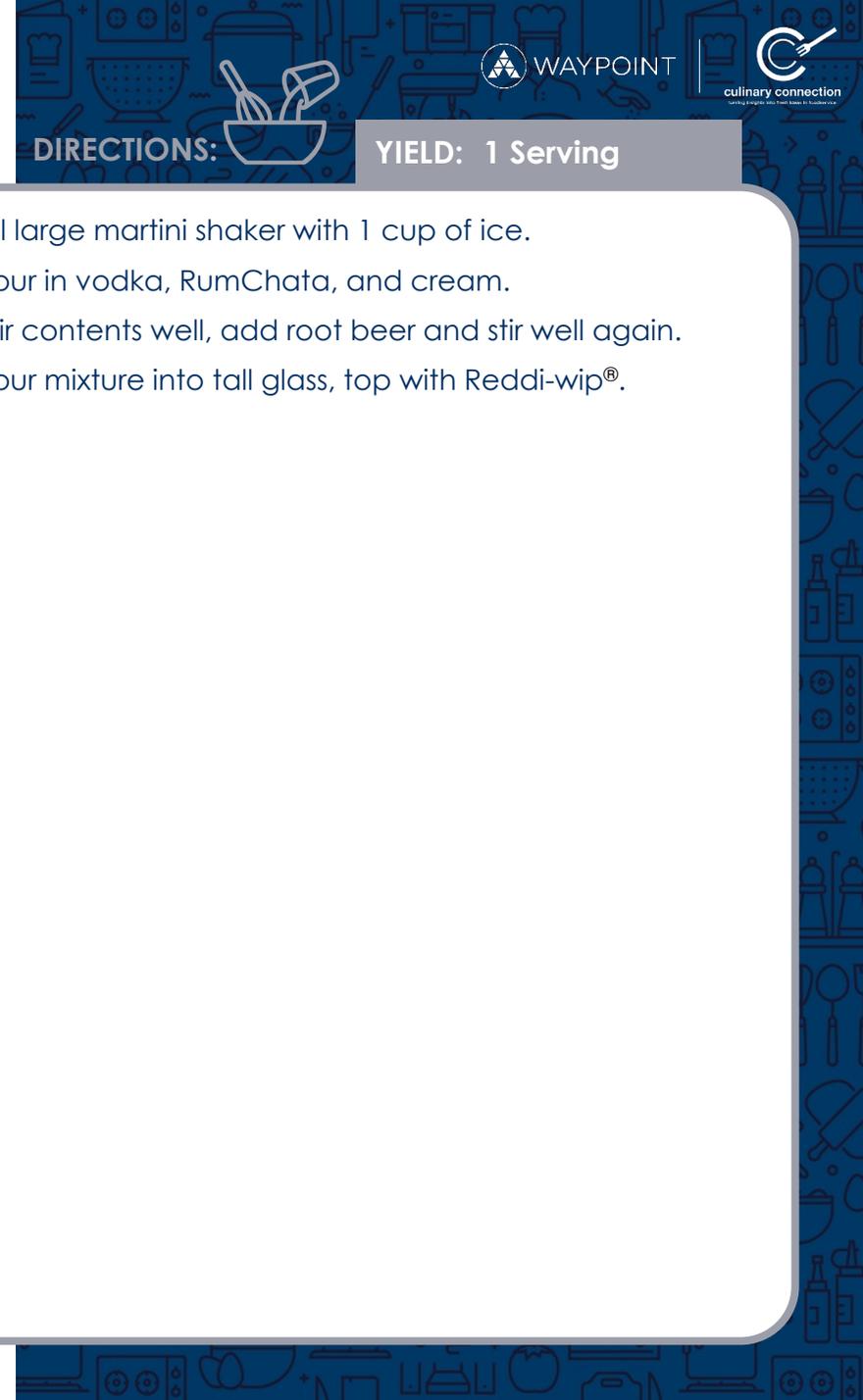
1. Fill large martini shaker with 1 cup of ice.
2. Pour in vodka, RumChata, and cream.
3. Stir contents well, add root beer and stir well again.
4. Pour mixture into tall glass, top with Reddi-wip®.

FOOD COST CALCULATOR

Menu Price \$	\$5.54
Total Cost \$	\$1.94
Cost Margin %	35%
Net Profit \$	\$3.60



Recipe Created by:
Chef Jason Hooker



BEVERAGE

TROPICAL FRUIT BLACK TEA PUNCH



TROPICAL FRUIT BLACK TEA PUNCH

DIRECTIONS:

YIELD: 4 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tetley Harris®	8 bags	Black Tea	.24	11156051324	
Dole®	16 oz.	Foodservice Blend Pineapple Juice	.78	100-38900-00808-3	
Keurig Dr Pepper®	8 oz.	Rose's® Grenadine	.88	348626	
	1 each	Orange Slices Cut in Half	.40		

1. Place tea bags into 2 quarts of boiling water allow to steep 7-8 minutes, remove bags, allow to cool.
2. Add pineapple juice and grenadine, mix well.
3. Package tea and garnish for transport.

FOOD COST CALCULATOR

Menu Price \$	\$8.95
Total Cost \$	\$2.30
Cost Margin %	26%
Net Profit \$	\$6.65



Recipe Created by:
Chef Denis Picard



DESSERTS

Chocolate
Chip
Croissant
Bread
Pudding

Summer
Berry
Cheesecake

Cannoli
Cake

DESSERT

CHOCOLATE CHIP CROISSANT BREAD PUDDING



CHOCOLATE CHIP CROISSANT BREAD PUDDING

DIRECTIONS:

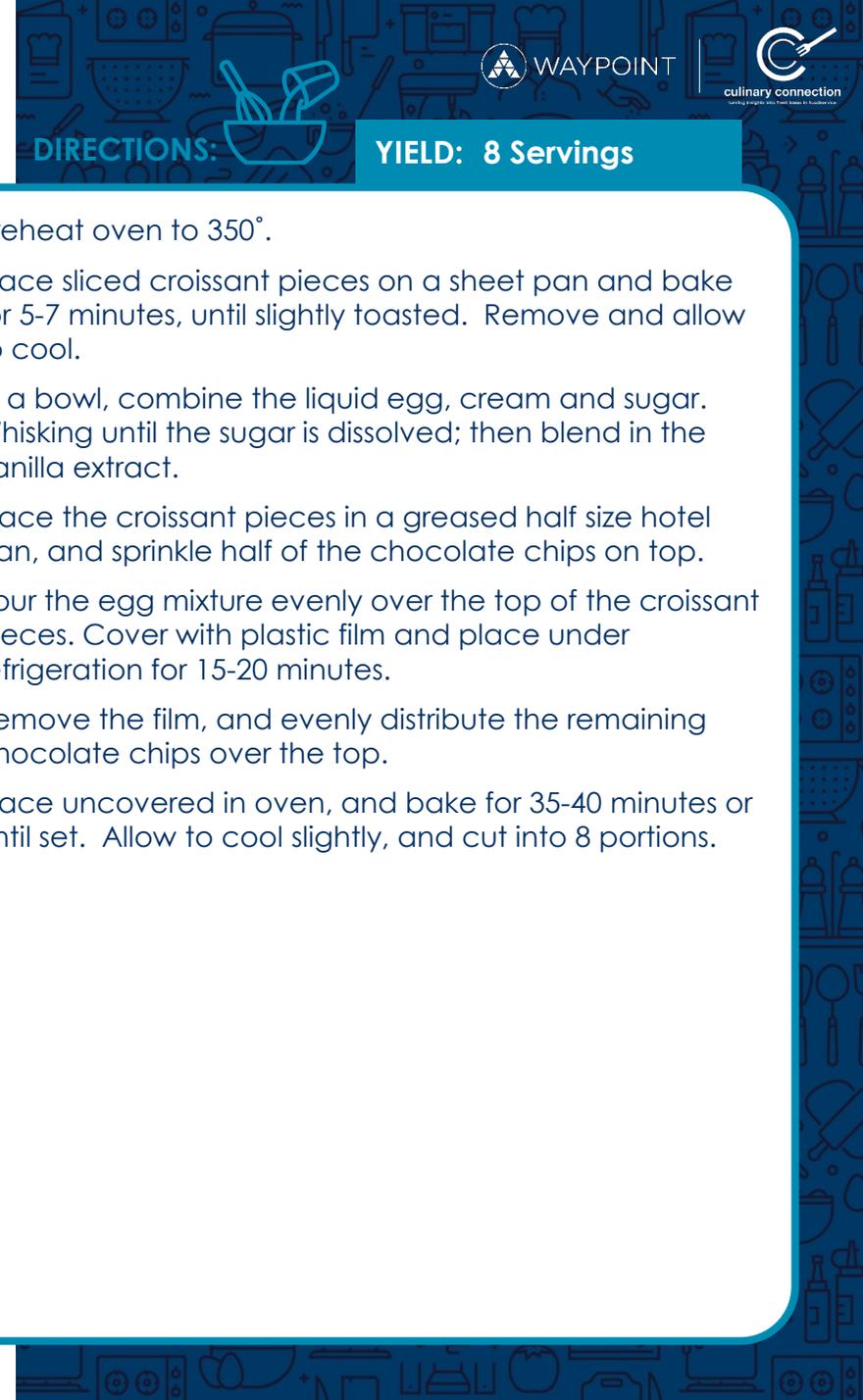
YIELD: 8 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Sara Lee Frozen Bakery®	8 each	Chef Pierre Croissant, Cut Into 1" Pieces	3.84	8403	
	1 ¼ cup	Liquid Eggs	1.60		
Anchor™ Food Professionals	2 cups	Chef's Cooking Cream	1.92	113759	
	2 cups	Sugar	.32		
Nielsen-Massey®	2 tsp.	Pure Vanilla Extract	.14	71099	
	¾ cup	Semi Sweet Baking Chip, Divided	.90		

1. Preheat oven to 350°.
2. Place sliced croissant pieces on a sheet pan and bake for 5-7 minutes, until slightly toasted. Remove and allow to cool.
3. In a bowl, combine the liquid egg, cream and sugar. Whisking until the sugar is dissolved; then blend in the vanilla extract.
4. Place the croissant pieces in a greased half size hotel pan, and sprinkle half of the chocolate chips on top.
5. Pour the egg mixture evenly over the top of the croissant pieces. Cover with plastic film and place under refrigeration for 15-20 minutes.
6. Remove the film, and evenly distribute the remaining chocolate chips over the top.
7. Place uncovered in oven, and bake for 35-40 minutes or until set. Allow to cool slightly, and cut into 8 portions.

FOOD COST CALCULATOR	
Menu Price \$	\$34.99
Total Cost \$	\$8.72
Cost Margin %	25%
Net Profit \$	\$26.27


 Recipe Created by:
Chef Miguel Palmieri



DESSERT

SUMMER BERRY CHEESECAKE



SUMMER BERRY CHEESECAKE

DIRECTIONS:

YIELD: 1 Serving



CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Dole®	¼ cup	Mixed Berries Thawed	.15	06544	
Eagle Family Foods®	1 tsp.	Sweetened Condensed Milk	.03	5272910565	
Keurig Dr Pepper®	¼ tsp.	ReaLemon® Juice	.02	014800582284	
	1 Tbsp.	Chocolate Syrup	.05		
Sara Lee Frozen Bakery®	1 each	Bistro Collection® Individual Cheesecake Thawed	1.13	8164	

1. In a mixing bowl gently fold together the mixed berries, sweetened condensed milk, and lemon juice. Reserve.
2. Place the chocolate syrup in the bottom of the serving container then place the cheese cake on top of the chocolate.
3. Dress the top of the cheesecake with the berry mixture.

FOOD COST CALCULATOR

Menu Price \$	\$3.99
Total Cost \$	\$1.38
Cost Margin %	35%
Net Profit \$	\$2.61



Recipe Created by:
Chef Brian Zweigle

DESSERT

CANNOLI CAKE



culinary connection
turning thoughts into fresh ideas in foodservice

CANNOLI CAKE

DIRECTIONS:

YIELD: 8 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Anchor™ Food Professionals	2 cups	Chef's Heavy Cream, Divided	2.24	113726	
	12 oz.	Mini Chocolate Chips, Divided	2.05		
BelGioioso®	15 oz.	Mascarpone	3.00	16	
	¾ cup	Powdered Sugar	.37		
Nielsen-Massey®	1 tsp.	Vanilla Extract	.44	rbigalm	
Sara Lee Frozen Bakery®	1 each	Pound Cake	4.08	8298	

1. Add 1 cup of the heavy cream to a microwave-safe bowl and heat on high for 90 seconds.
2. Add 1 cup of the chocolate chips to the heated cream and let sit for 2 minutes. Then, mix together to create a smooth ganache. Cover and place in the refrigerator.
3. In a medium bowl, whisk together the mascarpone, powdered sugar and vanilla until smooth. Set aside.
4. In a separate bowl, whip the remaining heavy cream into heavy peaks. Gently and gradually fold the whipped cream into the mascarpone mixture. Set this aside.
5. Used a serrated knife, slice the frozen pound cake into 24, ¼" slices.
6. In an 8x8 pan, layer 8 slices of pound cake on the bottom. Top evenly with the mascarpone mixture.
7. Repeat this step and finish with a top layer of pound cake.
8. Pour the ganache over the top of the cake and sprinkle on the remaining chocolate chips.
9. Refrigerate for at least 3 hours. Then, slice into 8 even portions and serve immediately.

FOOD COST CALCULATOR	
Menu Price \$	\$34.95
Total Cost \$	\$12.18
Cost Margin %	35%
Net Profit \$	\$22.77



Recipe Created by:
Chef Marisa Vieira



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