

# Prepared Meals for Takeout, Drive-Thru & Delivery

## BUNDLED OPERATOR SOLUTIONS



### MARKET INSIGHTS:

- 64% of operators are expanding the number of prepared items they offer.
- Dinner is now the top restaurant daypart with 92% of traffic outside the restaurant.
- Restaurants should consider optimizing their menu for dinner traffic, including a focus on family meals or offerings that provide the consumer additional meals for tomorrow.



### FLAVOR MENU TRENDS:

- 40% of consumers ordered comfort foods to satisfy a craving, compared to 34% who order it as a simple meal.
- Beyond taste, 34% consumers most frequently choose comfort foods because they enjoy them; they're not necessarily looking for a specific food, but something that recreates a familiar feeling.
- 23% of consumers think of desserts when they think about comfort foods. After desserts, 20% of consumers say mashed potatoes signify comfort food, while 15% say burgers do and 13% say pizza does.
- Younger consumers (43%) drive demand for dishes featuring a fusion of flavors from more than one type of cuisine.



### CONSUMER TRENDS:

- 74% of consumers are interested in prepared food delivery.
- 39% of consumers are nervous but will still eat out or order out during the pandemic and 41% have no concerns whatsoever.
- 24% of supermarket/prepared breakfast foods saw an increase in purchases within the past year.
- 45% of consumers will order savory ethnic handheld options as a snack.

### BRANDS FEATURED IN THESE BUNDLED OPERATOR SOLUTIONS INCLUDE:



SOURCES: Datassential & NRN





# Prepared Meals for Takeout, Drive-Thru & Delivery

## BUNDLED OPERATOR SOLUTIONS

### Family Sized Meals/Meal Kits

#### MAC N CHEESE W/ GRILLED SOUS VIDE BALSAMIC CHICKEN AND PETITE PEAS

QTY	CLIENT	DESCRIPTION	MFG NO.
1 bag	Tyson® Foods	Sous Vide All Natural Chicken Breast	10359350928
1 tray	Conagra®	Swanson® Macaroni & Cheese	5827620113
¼ cup	Ventura Foods®	Balsamic Glaze	19823VEN
10 oz	Conagra®	Bird's Eye® Deluxe Tiny Tender Peas	1450000442

**YIELD:** 6-8 portions

**METHOD:** 1. Bake one tray of macaroni and cheese according to case instructions, until internal temperature reaches 165°. 2. Combine peas with prepared Mac & Cheese, cover and return to oven for 8 minutes. Hold Warm. 3. In large pot, bring 1 gallon water to boil. Add sous vide chicken. Move bags often until water returns to boil. 4. Reduce heat to simmer for 8-10 minutes. 5. Portion balsamic glaze into squeeze bottle. 6. Place prepared Mac & Cheese in large tray or platter. Top with 6 chicken breasts. 7. Garnish top of entrée with balsamic glaze.

#### SWEET N SPICY POT ROAST DINNER W/ CREAMY PARMESAN RICE AND SEASONED CORN

QTY	CLIENT	DESCRIPTION	MFG NO.
1 pkg /5 lbs	Tyson® Foods	Hillshire Farm® Choice Pot Roast w/ Onions and Au Jus	10000004305
1 pkg /3 lbs	Monsoon Kitchens®	Basmati Rice	PMK5016
1 qt	Anchor Foods®	Chef's Cooking Cream	113759
8 oz	Land O Lakes®	Fancy Shredded Parmesan	41750
1 qt	Ventura Foods®	Smokehouse 220® Sweet n Spicy BBQ Sauce	20777SMH
2 pkgs	Conagra®	Bird's Eye® Steam Fresh South West Corn	1450000442

**YIELD:** 14 servings

**METHOD:** 1. Thaw pot roast 24-36 hours in packaging while in refrigerator. 2. Pre-heat convection oven to 350°. Remove pot roast from packaging and place in hotel pan along with au jus. Cover tightly and bake 1 hr or until internal temperature reaches 165°. 3. While pot roast is baking place rice package in boiling water for 20 minutes. 4. Carefully pull apart pot roast into small 2" chunks and sauce with BBQ. Hold warm. 5. Remove rice from water and place prepared rice in 2" hotel pan, whisk in cooking cream and seasoned corn while stirring often. Add shredded parmesan and mix well. Season to taste. 6. Cover and bake rice at 350° for 8-10 minutes. 7. Serve pot roast on top of portioned rice and vegetable.

#### SEARED BLACK OAK SMOKED SAUSAGE W/ SOUTHWEST BEANS & RICE & A SWEET CORNBREAD SIDE

QTY	CLIENT	DESCRIPTION	MFG NO.
5 lbs	Tyson® Foods	Hillshire Farm® Black Oak Smoked Sausage	10000009400
1 qt	Ventura Foods®	Smokehouse 220® Black Pepper BBQ Sauce	22164SMH
14 pc	Sara Lee® FB	Chef Pierre® IW Cornbread Mini Loaf	08863
1 pkg / 3 lbs	Monsoon Kitchens®	Basmati Rice	PMK5016
12 cups	Bush's Best®	Texas Ranchero Beans	01071

**YIELD:** 14 servings

**METHOD:** 1. Portion 6 oz piece of smoked sausage and slice lengthwise. 2. Sear cut side of sausage in dry pan till well browned. Toss with ¼ C BBQ sauce. Hold warm. 3. Place packaged basmati rice in boiling water. Let water return to boil, reduce heat slightly. Keep rice in water for 15 minutes. 4. Heat beans over low heat for 15 minutes, stirring often. 5. Portion rice and beans on serving plate, place seared sausage over beans. Serve with cornbread.



# Takeout & Delivery

## CHICKEN OR BEEF FAJITA PIZZA

QTY	CLIENT	DESCRIPTION	MFG NO.
1	TNT®	Bonici® 14" Par-Baked Die Cut Pizza Crust	025214-0269
8 oz	Tyson® Foods	Tyson® FC Beef Fajita Strips	10583780928
8 oz	Tyson® Foods	Tyson® FC Chicken Fajita Strips	10201616929
2 oz	Conagra®	Rosarita® Diced Green Chiles	4430010765
5 oz	Conagra®	Rosarita® Refried Beans	4430010641
8 oz		Sliced Peppers	
5 oz		Sliced Onions	

**YIELD:** 1 14" Pizza  
**METHOD:** 1. Prepare as you would a normal pizza, utilizing the refried beans as base, blending in green chilies with the sauce.

## BREAKFAST FRITTATA

QTY	CLIENT	DESCRIPTION	MFG NO.
60 oz	Tyson® Foods	Jimmy Dean® Sausage Skillet (sausage, peppers, onions, diced potatoes)	10000038928
2 qt		Scrambled or Liquid Egg	
10 oz	Tyson® Foods	Tyson® FC Bacon Bits	10179980687
10 oz + 5 oz	Land O Lakes®	Extra Melt® Shredded American	42049
		Salt/Pepper/Season to Taste	

**YIELD:** 1 Full sized hotel pan  
**METHOD:** 1. Mix Sausage Skillet with eggs, cheese and bacon and top with additional cheese. 2. Bake in a 325F oven, using a casserole/ hotel pan or individual souffle cups for easy portioning.

## STREET TACOS TRIO

QTY	CLIENT	DESCRIPTION	MFG NO.
3 ea	Tyson® Foods	Mexican Original® 4.5" Flour Tortillas	10157970621
3 oz	Tyson® Foods	Hillshire Farm® FC Beef Pot Roast	10000004305
3 oz	Tyson® Foods	Black Oak® FC Smoked Pulled Pork	10000053264
3 oz	Tyson® Foods	Tyson® NAE All Natural FC Pulled Chicken	10239940928
		Fresh Lime Juice	
		Fresh Cilantro	
		Asst. Toppings (pico de gallo, crumbled Mexican cheese, peppers, onions, etc.)	

**YIELD:** 1 portion (3 tacos)  
**METHOD:** 1. Heat the fully cooked beef, pork and chicken in separate wells. 2. Add fresh lime juice and chopped cilantro to each. 3. Warm the tortillas, and add the protein. Top with pico de gallo, crumbled Mexican cheese, or desired toppings.

## KOREAN BBQ SMOKED SAUSAGE

QTY	CLIENT	DESCRIPTION	MFG NO.
8 oz	Tyson® Foods	Hillshire Farm® Black Oak FC Smoked Sausage Rope	10000032753
¼ cup	ACH®	Argo® Corn Starch	77132
4 oz	Ventura Foods®	Sauce Craft® Gochujang Korean Pepper Sauce	22778SCR

**YIELD:** 1 serving  
**METHOD:** 1. Portion sausage and either cut lengthwise or score whole portions. 2. Toss in corn starch and fry at 350° until golden and sausage begins to curl. 3. Toss in Gochujang sauce and serve with your favorite dipping sauce.

# Takeout & Delivery

## SMOKED SAUSAGE MAC & CHEESE

QTY	CLIENT	DESCRIPTION	MFG NO.
3 lbs	Tyson® Foods	Hillshire Farm® Black Oak® FC Smoked Sausage Rope	10000032753
5 lbs	Land O Lakes®	Extra Melt® Yellow Cheese Sauce	39002
2 lbs		Cooked Pasta	
12 oz		Caramelized Onions	
10 oz	Land O Lakes®	Extra Melt® Shredded American	42049
		Chives, Chopped	
		Garlic Herb Croutons	
8 oz		Smokehouse 220® Smoky BBQ Sauce	

**YIELD:** 1 full hotel pan

**METHOD:** 1. Heat cheese sauce and pour over cooked pasta. 2. Slice or dice smoked sausage and blend with mac & cheese, caramelized onions and chives, then bake at 325F for 20 minutes. 3. Finish in the broiler with croutons and shredded cheese, then garnish with a drizzle of bbq sauce.

## BLOODY MARY GLAZED WINGS

QTY	CLIENT	DESCRIPTION	MFG NO.
	Tyson® Foods	Tyson® Fully Cooked Oven Roasted Jumbo Wing	10033030928
	Tyson® Foods	Tyson® Fully Cooked Homestyle Boneless Wing	10383230928
11 oz	Keurig Dr Pepper®	Mr & Mrs T® Bloody Mary Mix	10127975
3½ oz	Conagra®	Hunt's® Best Ever Tomato Ketchup	2700000264
2 oz	Conagra®	Gulden's® Yellow Mustard	6414432100
3 tbsps	Cholula®	Chili Lime Hot Sauce	WXUS641
⅔ c		Light Brown Sugar	
2 tbsps		Apple Cider Vinegar	

**YIELD:** 2 ½ cups (avg 4oz per 12 wings)

**METHOD:** 1. In a bowl, whisk all ingredients together to make a simple but unique glaze. (You can easily control the amount of heat or sweet by adjusting the amount of sugar or hot sauce used). 2. Fry wings or boneless wing at 350°, and toss in glaze while hot.

## BULGOGI PHILLY

QTY	CLIENT	DESCRIPTION	MFG NO.
1	Flowers Bakeries®	European Bakers® 7" White Hoagie, Hinged	40083220
8 oz	Tyson® Foods	Steak-EZE® Dry Pack Fully Cooked Philly Sliced Beef	10000001433
4 oz	Ventura Foods®	Sauce Craft® Gochujang Korean Pepper Sauce	22778SCR
1 tbsps		Cholula® Chipotle Hot Sauce	WXUS642
2 tbsps		Sesame Oil	
10 oz		Sliced Onions & Peppers	
5 oz	Land O Lakes®	Extra Melt® White or Yellow Cheese Sauce	39005 or 39002

**YIELD:** 1 serving

**METHOD:** 1. Sauté Philly beef with sesame oil on medium heat for 2 minutes, then add peppers and onions. Continue to saute until onions are lightly brown in color. 2. Add Gochujang and hot sauce to beef and mix. 3. Remove from heat and evenly distribute inside a hoagie. Drizzle cheese sauce on top.

# Takeout & Delivery

## MEXICAN STYLE CHICKEN THIGHS

QTY	CLIENT	DESCRIPTION	MFG NO.
12 ea	Tyson® Foods	Tyson® Fast Finish Center Cut FC Thigh Portions	10130060928
1½ c	Conagra®	Rosarita® Enchilada Sauce	4430010649
¾ c	Land O Lakes®	Extra Melt® Shredded American Cheese, White	40014
Heaping Cup	Tyson® Foods	Mexican Original® Tortilla Chips, Broken	10077230621
¼ c	Musco®	Sliced Black Olives	48303-0
		Green Onions (as needed for garnish)	

**YIELD:** 4 portions

**METHOD:** 1. Cook thighs in fryer or oven to 165°. 2. Pour enchilada sauce over the top of the chicken, top with cheese and bake until hot. 3. Take out of oven and top with chips, olives and green onion.

## GRILLED SMOKED PORK BURRITO

QTY	CLIENT	DESCRIPTION	MFG NO.
4 oz	Tyson® Foods	Black Oak® Pulled Pork	10072550687
½ c	Land O Lakes®	Queso Bravo® White	48238
½ c	Conagra®	Rosarita® Green Chili Salsa	4430010688
1 oz	Conagra®	Ranch Style Black Beans	4690073178
1 ea	Tyson® Foods	Mexican Original 12" Flour Tortillas	10078030621

**YIELD:** 1 serving

**METHOD:** Heat ingredients (microwave or stove) and load into flour tortilla, roll up, and add quick grill marks.

## TOASTED TURKEY POT ROAST HOAGIE

QTY	CLIENT	DESCRIPTION	MFG NO.
5 oz	Butterball®	Turkey Pot Roast	2265560002
1 ea	Flowers Bakeries®	European Bakers® 6' White Hoagie Roll	40083100
½ c	Land O Lakes®	Alfredo Sauce	39453
¼ c		Sauteed Mushrooms	
3 tbsp	Conagra®	Rosarita® Green Chilies	4430010765

**YIELD:** 1 serving

**METHOD:** Load a toasted sub roll with turkey pot roast, Alfredo sauce, sautéed mushrooms and green chilies.

## BREAKFAST STACKER

QTY	CLIENT	DESCRIPTION	MFG NO.
1 ea	Penobscot McCrum®	Baked Potato Pancake	00086
1 ea	Tyson® Foods	Jimmy Dean® Sausage Patty FC	10000012895
2 slices	Tyson® Foods	Tyson® FC Hickory Smoked Extra Thin Bacon	12042110928
2 each		Eggs	
2 tbsp	Ventura Foods®	Classic Gourmet® Heavy Duty Mayonnaise	10952CLG
Dash	Cholula®	Original Hot Sauce	WX3803

**YIELD:** 1 serving

**METHOD:** Fry or bake potato pancake and stack with sausage, bacon, eggs and Cholula-mayo sauce.



# Takeout & Delivery

## PEPPERONI MEATLOAF SANDWICH

QTY	CLIENT	DESCRIPTION	MFG NO.
1 ea	Flowers Bakeries®	European Bakers® Hamburger Bun 4.5"	10522640
4 oz	Tyson® Foods	AdvancePierre® Meatloaf	10000010579
As Needed	Conagra®	Hunt's® Ketchup	2700038251
As Needed	Conagra®	Gulden's® Mustard	6414487750

**YIELD:** 1 each

**METHOD:** Heat meatloaf to 165° and serve on toasted hamburger bun with griddled pepperoni, ketchup and mustard.

## GARLIC PARMESAN MEATBALL PLATTER

QTY	CLIENT	DESCRIPTION	MFG NO.
16 ea	Tyson® Foods	Bonici® Fully Cooked Meatballs	10728200269
2 c	Ventura Foods®	Sauce Craft® Garlic Parmesan Sauce	22774SCR
12 oz	Penobscot McCrum®	Farm Fry Potato Wedge	02004
12 oz		Freshly Roasted Vegetables	

**YIELD:** 4 servings

**METHOD:** Heat meatballs to 165°, toss in garlic parmesan sauce and then serve saucy meatballs over the fries and vegetables for a family meal.

## FRENCH TOAST BREAKFAST SANDWICH

QTY	CLIENT	DESCRIPTION	MFG NO.
2 oz	Tyson® Foods	Hillshire Farm® Spiral Ham with Brown Sugar	10007880404
2 ea	Conagra®	Krusteaz® Cinnamon Swirl French Toast	8615110372
2 slices	Land O Lakes®	Swiss Cheese	44608
2 ea	Tyson® Foods	Jimmy Dean® Sausage Links	10000023705

**YIELD:** 1 serving

**METHOD:** Sandwich the ham and cheese inbetween two pieces of French toast and use griddle or oven to heat and melt. Serve with raspberry preserves and Jimmy Dean® Sausage links.

## MONTE CRISTO BURGER

QTY	CLIENT	DESCRIPTION	MFG NO.
2 slices	Conagra®	Krusteaz® French Toast	8615110374
1 slice	Land O Lakes®	American Cheese Slices	46236
1 ea	Tyson® Foods	AdvancePierre® PUB® Burger, 6 oz	10000004355
1 oz		Raspberry Preserves	
2 tsp	Ventura Foods®	Sauce Craft® Honey Sriracha Sauce	22776SCR

**YIELD:** 1 serving

**METHOD:** Heat burger in oven and then place inbetween two pieces of French toast, add cheese slice and the other slice of French toast and bake until hot and melted. Mix raspberry preserves with honey sriracha.