

Time Saving Speed Scratch Recipes



WAYPOINT



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Appetizers



APPETIZER

Spicy Chicken Tenders With Green Chili Queso

MEL-FRY®

Farmer-Owned
LAND O LAKES®
FOODSERVICE



GLOBAL FLAVOR EXPERTS
SAVOR®
IMPORTS


Tyson
FOODSERVICE



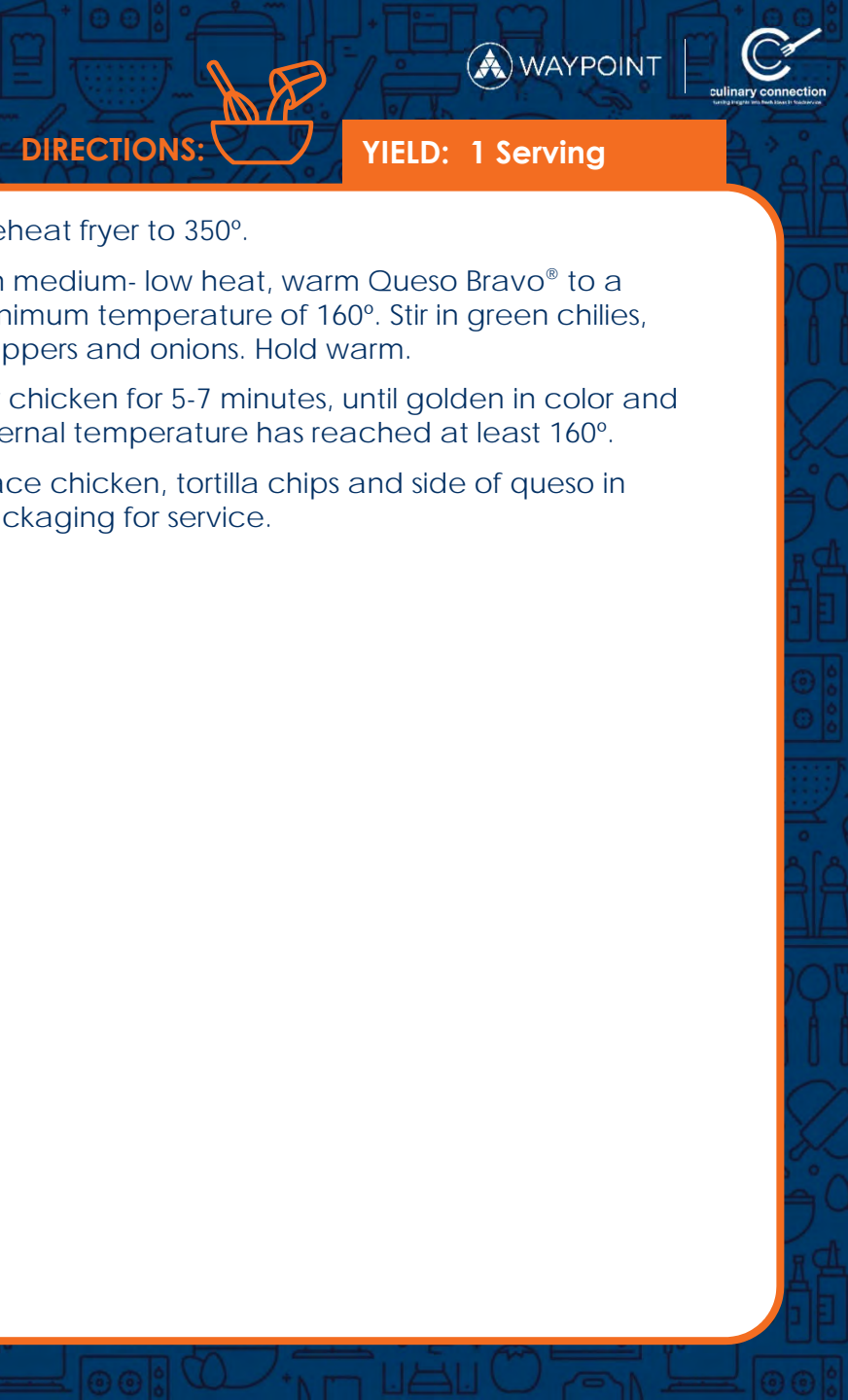
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Spicy Chicken Tenders With Green Chili Queso



CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	As needed	Mel-Fry® Clear Liquid Fry Shortening	.25	40013	
Land O Lakes®	4 oz.	Queso Bravo® Cheese Dip White	.72	48238	
Conagra® Foodservice	1 oz.	Rosarita® Diced Green Chilis	.13	4430010765	
Savor® Imports	2 oz.	Fajita Blend, Onions and Peppers	.22	550116	
Tyson® Foods	3 each	Tyson Red Label® NAE FC Hot & Spicy Chicken Tender Fritters	1.23	10383650928	
Tyson® Foods	1 ½ oz.	Mexican Original® Tri-Cut Pre Fried White Tortilla Chips	.11	10103010621	

**DIRECTIONS:**

YIELD: 1 Serving

1. Preheat fryer to 350°.
2. On medium- low heat, warm Queso Bravo® to a minimum temperature of 160°. Stir in green chillies, peppers and onions. Hold warm.
3. Fry chicken for 5-7 minutes, until golden in color and internal temperature has reached at least 160°.
4. Place chicken, tortilla chips and side of queso in packaging for service.

FOOD COST CALCULATOR

Menu Price \$	\$6.99
Total Cost \$	\$2.66
Cost Margin %	38%
Net Profit \$	\$4.33



Recipe Created by:
Chef Miguel Palmieri

APPETIZER

Buffalo Chicken Biscuit Bombs

Farmer-Owned
LAND O LAKES
FOODSERVICE

ITALIAN CURED
MADE IN THE USA
BELGIOIOSO
FRESH CHICKEN
MADE IN AMERICA

T
Tyson
FOODSERVICE

**SAUCE
Craft**
FLAVOR FIRST

**European
BAKERS**

Hidden Valley



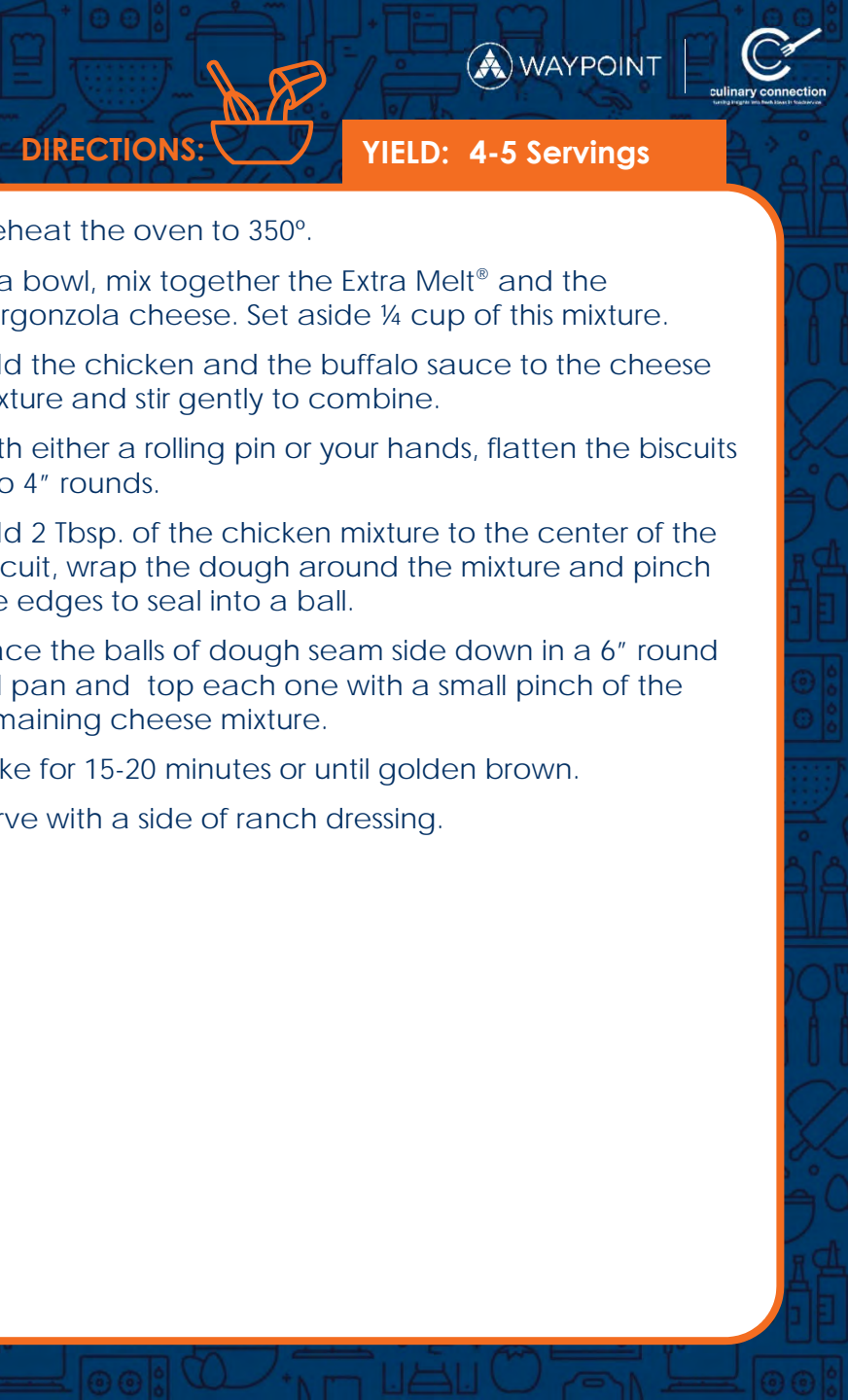
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Buffalo Chicken Biscuit Bombs



CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Land O Lakes®	¼ cup	Extra Melt® White Shreds	.42	40014	
BelGioioso®	¼ cup	Gorgonzola Crumbles	.42	80220	
Tyson® Foods	¾ cup	Tyson® NAE Pulled Chicken, Thawed	1.17	10483090928	
Ventura Foods®	¼ cup	Sauce Craft® Buffalo Sauce	.16	22772-SCR	
Flowers Bakeries®	10 each	European Bakers® Biscuit Dough	1.70		
Ventura Foods®	2 each	Hidden Valley® Original Ranch Cup	.17	13907-HVR	

- DIRECTIONS:
- YIELD: 4-5 Servings
1. Preheat the oven to 350°.

2. In a bowl, mix together the Extra Melt® and the gorgonzola cheese. Set aside ¼ cup of this mixture.

3. Add the chicken and the buffalo sauce to the cheese mixture and stir gently to combine.

4. With either a rolling pin or your hands, flatten the biscuits into 4" rounds.

5. Add 2 Tbsp. of the chicken mixture to the center of the biscuit, wrap the dough around the mixture and pinch the edges to seal into a ball.

6. Place the balls of dough seam side down in a 6" round foil pan and top each one with a small pinch of the remaining cheese mixture.

7. Bake for 15-20 minutes or until golden brown.

8. Serve with a side of ranch dressing.

FOOD COST CALCULATOR	
Menu Price \$	\$14.95
Total Cost \$	\$4.04
Cost Margin %	27%
Net Profit \$	\$10.91



Recipe Created by:
Chef Marisa Vieira

APPETIZER

Red White And Blue BBQ Chicken Nachos

MEL-FRY®


Tyson
FOODSERVICE

Farmer-Owned
LAND O LAKES®
FOODSERVICE

SMOKEHOUSE
220

SINCE 1908
BUSH'S
BEST

Angela Mia®



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Red White And Blue BBQ Chicken Nachos



DIRECTIONS:

YIELD: 8 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	As needed	Mel-Fry® Clear Liquid Fry Shortening	.25	40013	
Tyson® Foods	4 oz.	Mexican Original® Red, White, and Blue Tortilla Chips	1.28	10194100621	
Land O Lakes®	¾ cup	Extra Melt® Cheese Sauce, White	1.08	39050	
Ventura Foods®	¼ cup	Smokehouse 220® Sweet And Spicy BBQ Sauce	.14	20777-SMH	
Tyson® Foods	4 oz.	Tyson® NAE Pulled Chicken	.78	10483090928	
Bush’s Best®	½ cup	Black Beans, Rinsed and Drained	.52	1885	
Conagra® Foodservice	½ cup	Angela Mia® Diced Tomatoes, Drained	.24	2700038069	
	2 Tbsp.	Cilantro, Chopped	.02		

1. Preheat the fryer to 350°.
2. Fry the tortilla chips until golden brown and crispy. Set aside.
3. In a pot combine the Extra Melt® cheese sauce and BBQ sauce. Heat until simmering. Keep warm.
4. In a sauté pan, cook the chicken until heated through. Set aside.
5. Plate the tortilla chips in a to-go container. Top with chicken, black beans, tomatoes, and cheese sauce.
6. Top with cilantro right before serving.

FOOD COST CALCULATOR

Menu Price \$	\$14.95
Total Cost \$	\$4.31
Cost Margin %	29%
Net Profit \$	\$10.64



Recipe Created by:
Chef Marisa Vieira

Salads



SALAD

Summer Shallot Tuna Pasta Salad

Bernardi
ITALIAN SOLUTIONS

StarKist
Foodservice

Marie's

GLOBAL FLAVOR EXPERTS
SAVOR
IMPORTS



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Summer Shallot Tuna Pasta Salad

DIRECTIONS:



YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ajinomoto®	8 oz	Bernardi® Home Style Cavatelli, Frozen	1.04	9160035	
	1 oz.	Olive Oil			
StarKist®	5 oz.	Chunk Light Yellow Fin Tuna in Water	1.45	123480	
	2 oz.	Carrot, Shredded	.08		
	1 oz.	Celery, Thinly Sliced	.06		
	1 oz.	Chives, Thinly Sliced	.12		
Ventura Foods®	3 oz.	Marie's® White Balsamic Shallot Vinaigrette	.60	21555-MRE	
Savor Imports®	2 oz.	Red Slow Roasted Tomato Wedges	.76	676564	

1. Bring a pot of water to a boil, add the pasta and gently stir. Reduce heat to low simmer and allow pasta to cook uncovered for 6-8 minutes, stirring occasionally.
2. Immediately drain pasta and chill in an ice bath. Remove from ice bath, pat dry, and toss in olive oil. Hold covered under refrigeration.
3. Flake the tuna in a bowl, the add the carrot, celery and chives. Toss lightly.
4. Add the chilled pasta and dressing to the bowl. Toss gently until combined.
5. Place in serving container, and garnish with the roasted tomato wedges.

FOOD COST CALCULATOR

Menu Price \$	\$10.99
Total Cost \$	\$4.11
Cost Margin %	37%
Net Profit \$	\$6.88



Recipe Created by:
Chef Miguel Palmieri

SALAD

Southwest Turkey Summer Salad - Salad Kit



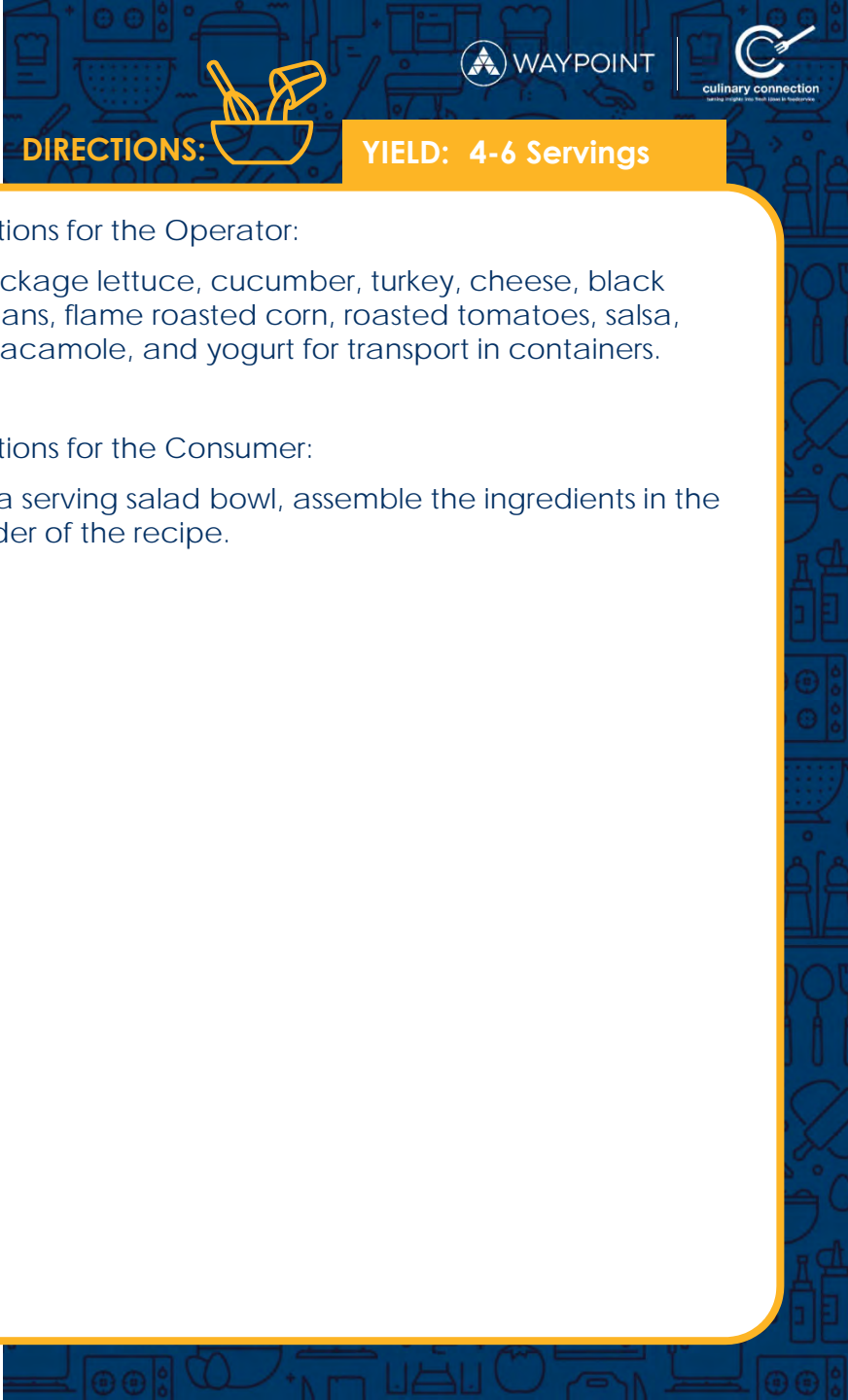
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Southwest Turkey Summer Salad - Salad Kit



DIRECTIONS:

YIELD: 4-6 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	1 Head	Iceberg Lettuce , Washed and Chopped	1.50		
	12 oz.	Fresh Cucumber, Washed, Peeled and Diced	.80		
Butterball®	1 lb.	Carolina® Deluxe Turkey Breast, Julienne Strips	3.32	2265581307	
Land O Lakes®	6 oz.	Extra Melt® with Jalapeño, Shredded	1.14	48242	
Bush's Best®	4 oz.	Organic Black Beans, Drained and Rinsed	.88	1888	
	4 oz.	Sweet Flame Roasted Corn	.30		
Savor Imports®	4 oz.	Slow Roasted Tomatoes	1.52	6765641	
Conagra Foodservice®	4 oz.	Rosarita® Salsa Picante	.28	4430010677	
Savor Imports®	4 oz.	Zesty Guacamole	1.08	712046	
Chobani®	4 oz.	Plain Greek Yogurt 5%	.70	043	

Directions for the Operator:

1. Package lettuce, cucumber, turkey, cheese, black beans, flame roasted corn, roasted tomatoes, salsa, guacamole, and yogurt for transport in containers.

Directions for the Consumer:

1. In a serving salad bowl, assemble the ingredients in the order of the recipe.

FOOD COST CALCULATOR

Menu Price \$	\$29.95
Total Cost \$	\$11.52
Cost Margin %	38%
Net Profit \$	\$18.43



Recipe Created by:
Chef Denis Picard

SALAD

Roasted Tomato Couscous Salad



Roasted Tomato Couscous Salad



CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Sandridge®	8 oz.	Tomato Basil Couscous	1.52	150782	
Ventura Foods®	2 oz.	Marie's® Blueberry Pomegranate Vinaigrette	.40	21554-MRE	
Savor Imports®	3 oz.	Slow Roasted Tomato Wedges	1.14	676564	
BelGioioso®	2 oz.	Crumbled Gorgonzola	.46	86460	
	1 leaf	Fresh Basil, Sliced	.04		


FOOD COST CALCULATOR

Menu Price \$	\$8.99
Total Cost \$	\$3.56
Cost Margin %	40%
Net Profit \$	\$5.43



Recipe Created by:
Chef Miguel Palmieri



**DIRECTIONS:**

YIELD: 1 Serving

1. In a bowl, toss the couscous with the vinaigrette.

2. Place couscous mixture in a serving bowl and top with the tomato and gorgonzola.

3. Garnish with fresh basil and serve.

Entrées

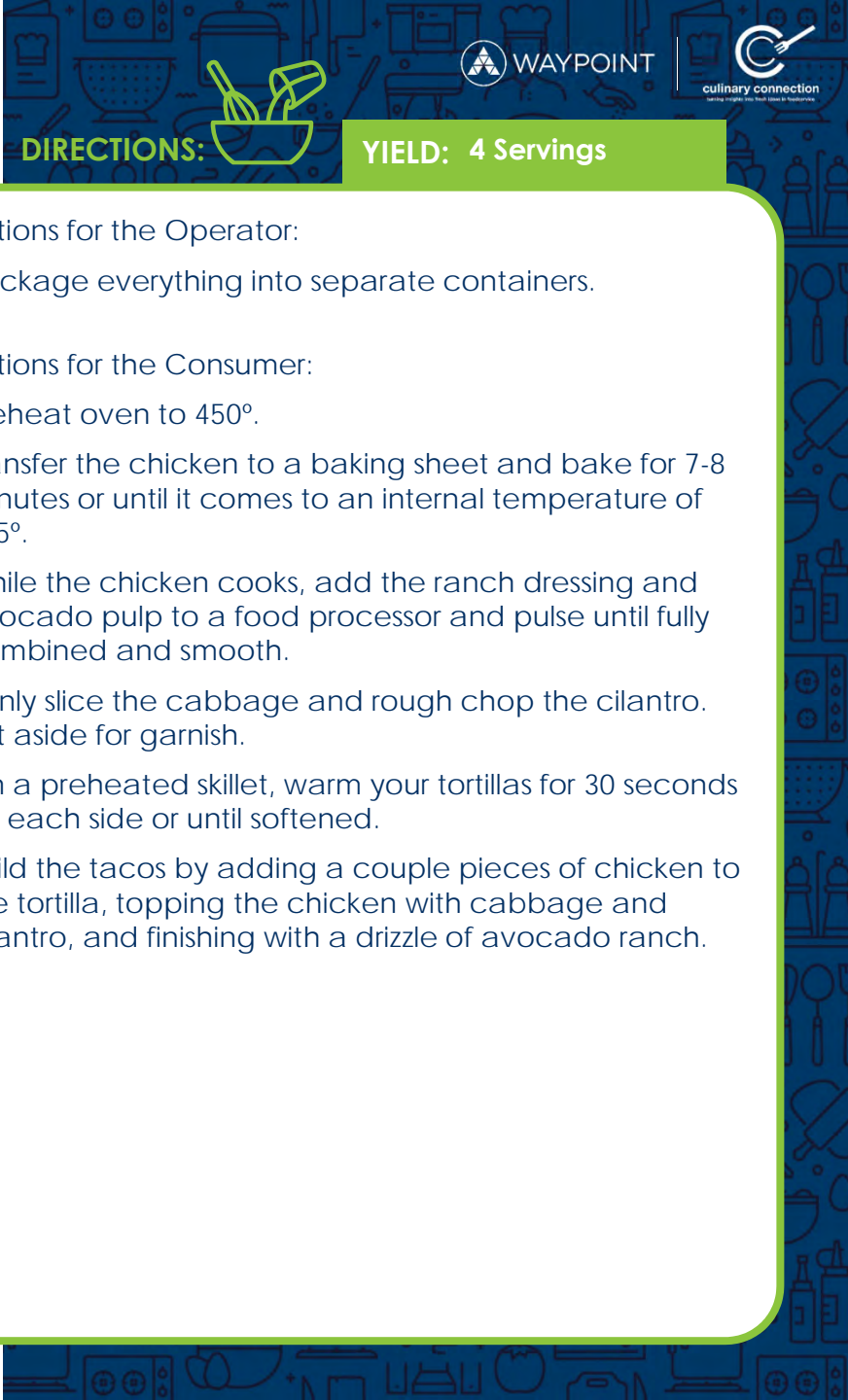


ENTRÉE

Crispy Fiery Chicken Tacos With Avocado Ranch – Taco Kit



Crispy Fiery Chicken Tacos With Avocado Ranch – Taco Kit



CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	1 lb.	Tyson Red Label® NAE Hot N’ Spicy Boneless Wings	5.70	10383680928	
Ventura Foods®	1 cup	Hidden Valley® Original Ranch	2.60	85620HVR	
Savor Imports®	5 oz.	Chunky Avocado Pulp	1.35	712048	
	½ cup	Red Cabbage	.14		
	¼ cup	Cilantro	.10		
Tyson® Foods	8 each	Mexican Original® Corn Tortillas	.40	10075260621	

DIRECTIONS:



YIELD: 4 Servings

Directions for the Operator:

1. Package everything into separate containers.

Directions for the Consumer:

1. Preheat oven to 450°.
2. Transfer the chicken to a baking sheet and bake for 7-8 minutes or until it comes to an internal temperature of 165°.
3. While the chicken cooks, add the ranch dressing and avocado pulp to a food processor and pulse until fully combined and smooth.
4. Thinly slice the cabbage and rough chop the cilantro. Set aside for garnish.
5. On a preheated skillet, warm your tortillas for 30 seconds on each side or until softened.
6. Build the tacos by adding a couple pieces of chicken to the tortilla, topping the chicken with cabbage and cilantro, and finishing with a drizzle of avocado ranch.

FOOD COST CALCULATOR

Menu Price \$	\$19.95
Total Cost \$	\$10.29
Cost Margin %	52%
Net Profit \$	\$9.66



Recipe Created by:
Chef Marisa Vieira

ENTRÉE

Zesty Tostada – Entrée Kit



Chobani



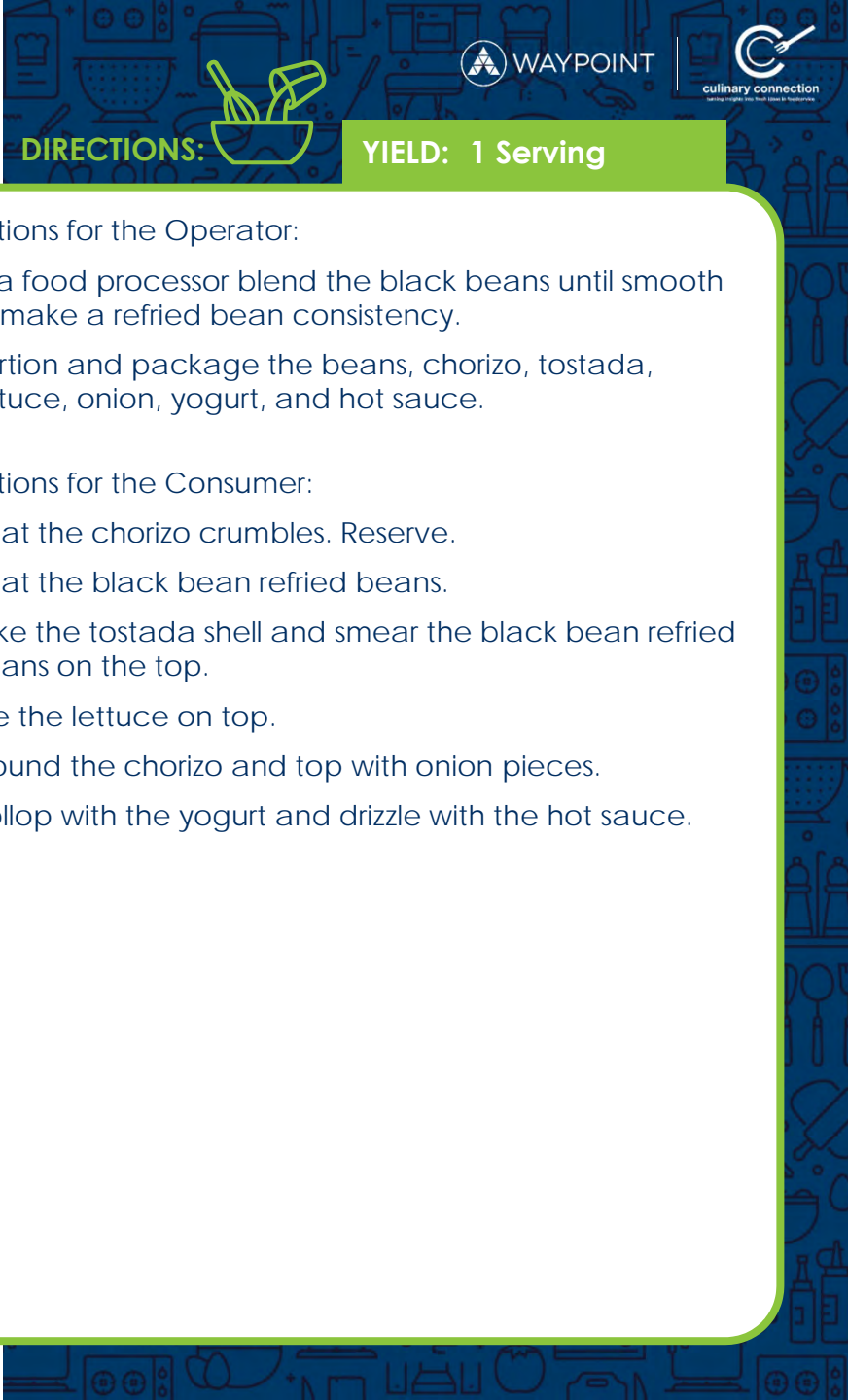
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Zesty Tostada – Entrée Kit



CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Bush’s Best®	1 oz.	Low Sodium Black Beans	.07	1885	
Tyson® Foods	4 oz.	Chorizo Crumbles F/C	.92	10000041301	
Tyson® Foods	1 each	Mexican Original® Pre-Fried Corn Tostada	.07	10231940621	
	½ cup	Iceberg Lettuce	.17		
Chobani®	1 oz.	Yogurt Plain Greek 5%	.18	043	
Cholula®	1 oz.	Original Hot Sauce	.21	WX3805	
	1 each	Red Onion Slices	.02		

FOOD COST CALCULATOR

Menu Price \$	\$7.99
Total Cost \$	\$1.64
Cost Margin %	20%
Net Profit \$	\$6.35



Recipe Created by:
Chef Brian Zweigle

DIRECTIONS:



YIELD: 1 Serving

Directions for the Operator:

1. In a food processor blend the black beans until smooth to make a refried bean consistency.
2. Portion and package the beans, chorizo, tostada, lettuce, onion, yogurt, and hot sauce.

Directions for the Consumer:

1. Heat the chorizo crumbles. Reserve.
2. Heat the black bean refried beans.
3. Take the tostada shell and smear the black bean refried beans on the top.
4. Pile the lettuce on top.
5. Mound the chorizo and top with onion pieces.
6. Dollop with the yogurt and drizzle with the hot sauce.

ENTRÉE

Greek Thin Crust Pizza With Cucumber Yogurt Salad - Pizza And Salad Kit

Chobani



FROMAGE & DAIRY

CHEESE USA



Farmer-Owned
LAND O LAKES
FOODSERVICE



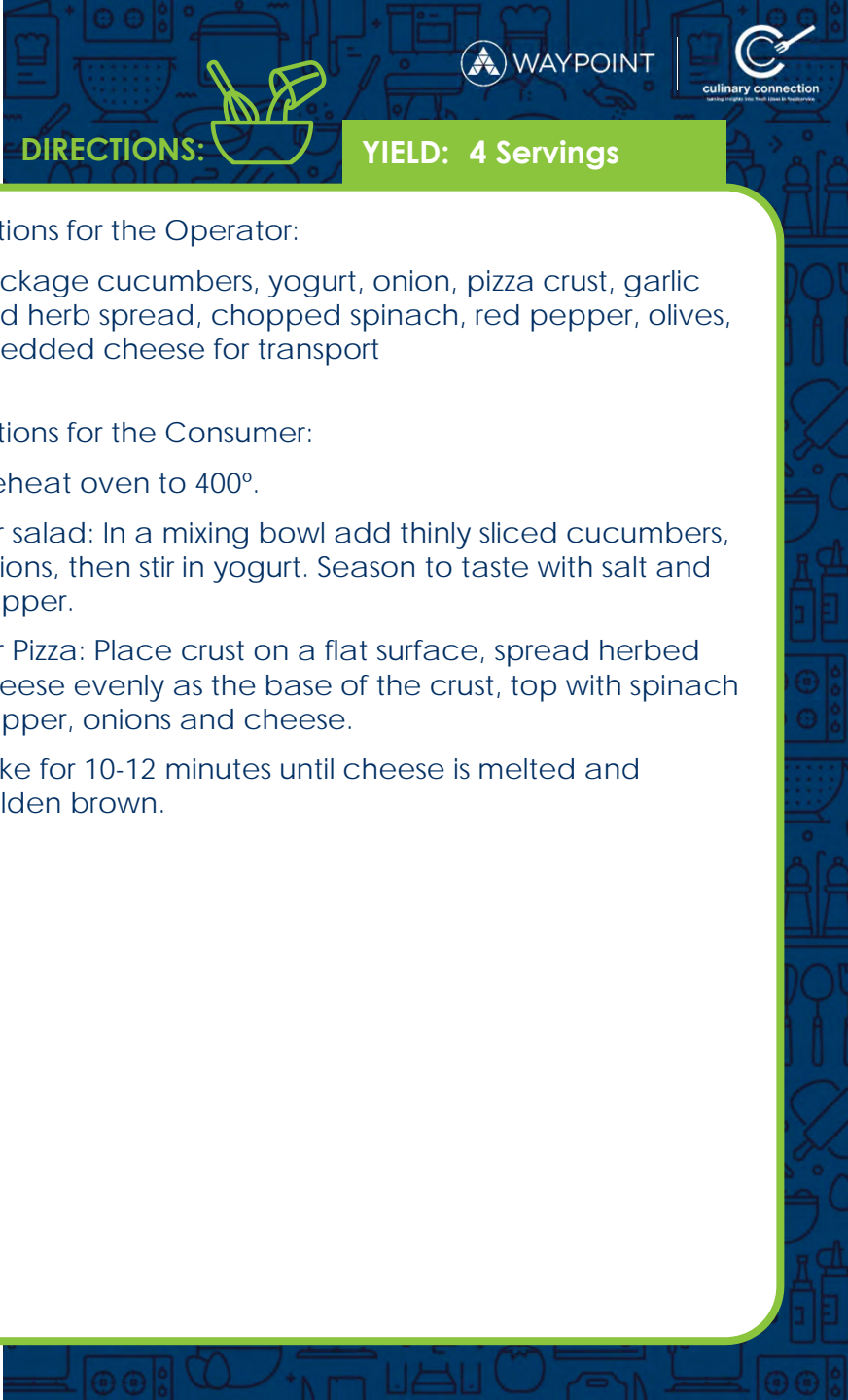
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Greek Thin Crust Pizza With Cucumber Yogurt Salad - Pizza And Salad Kit



CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	2 each	Whole Cucumbers, Washed, Thinly Sliced	1.50		
Chobani®	4 oz.	Plain Greek Yogurt 5%	.70	43	
	4 oz.	Red Onion, Thinly Sliced Pieces	.30		
TNT Crust®	1 each	14" Thin Edge Neapolitan Par-Baked Crust	1.30	025129-0269	
Savencia®	1 each	Le Petite Garlic And Herb Spread 4.7 oz.	2.80	30296	
	8 oz.	Fresh Spinach, Chopped	.80		
	3 oz.	Red Pepper, Thinly Sliced Strips	.40		
Musco®	3 oz.	Wedged Olives	.54	55003	
Land O Lakes®	6 oz.	Shredded Extra Melt® White	1.26	40014	

FOOD COST CALCULATOR

Menu Price \$	\$29.95
Total Cost \$	\$9.60
Cost Margin %	32%
Net Profit \$	\$20.35



Recipe Created by:
Chef Denis Picard

DIRECTIONS:



YIELD: 4 Servings

Directions for the Operator:

1. Package cucumbers, yogurt, onion, pizza crust, garlic and herb spread, chopped spinach, red pepper, olives, shredded cheese for transport

Directions for the Consumer:

2. Preheat oven to 400°.
3. For salad: In a mixing bowl add thinly sliced cucumbers, onions, then stir in yogurt. Season to taste with salt and pepper.
4. For Pizza: Place crust on a flat surface, spread herbed cheese evenly as the base of the crust, top with spinach pepper, onions and cheese.
5. Bake for 10-12 minutes until cheese is melted and golden brown.

ENTRÉE

Backyard BBQ Pizza – Meal Kit



Backyard BBQ Pizza – Meal Kit

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
TNT Crust®	1 each	Pizza Crust 16" Redi Rise	1.99	025054-0269	
Conagra® Foodservice	4 oz.	Angela Mia® Pizza Sauce Prepared	.21	2700038952	
BelGioioso®	6 oz.	Fresh Mozzarella Thin Sliced	1.44	547	
Tyson® Foods	5 oz.	Tyson Red Label® Premium Grilled Chicken Breast Strips Small	1.30	10383040928	
Tyson® Foods	4 oz.	Tyson® Bacon Pieces	.22	10453690928	
Savor Imports®	3 oz.	Peppers & Onions	.33	550116	
Ventura Foods®	4 oz.	Smokehouse 220® Sweet & Smokey BBQ Sauce	.28	20776-SMH	

FOOD COST CALCULATOR

Menu Price \$	\$17.99
Total Cost \$	\$5.77
Cost Margin %	32%
Net Profit \$	\$12.22



Recipe Created by:
Chef Brian Zweigle

DIRECTIONS:



YIELD: 4 Servings

Directions for the Operator:

1. Pre-portion and package each of the ingredients and store in the cooler.

Directions for the Consumer:

1. Preheat oven to 400°.
2. Place the pizza dough on a pizza screen.
3. Spread the pizza sauce over the dough.
4. Top evenly with the slices of fresh mozzarella cheese.
5. Evenly place the chicken and bacon on the pizza.
6. Place the peppers and onions on the pizza.
7. Drizzle the top of the pizza with the BBQ sauce.
8. Bake in the oven for 12-16 minutes or until golden brown on the top and bottom.
9. Slice into 8 pieces.

ENTRÉE

Coconut Chicken Curry And Chai Tea Latte Granita – Entrée & Dessert Meal Kit

Chobani



Coconut Chicken Curry And Chai Tea Latte Granita – Entrée And Dessert Meal Kit

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Chobani®	¾ cups	Plain Greek Yogurt 0%, Divided	1.49	10894700010011	
Monsoon Kitchens®	¼ cup	Cilantro Chutney	.40	PMK6002	
Monsoon Kitchens®	2 cups	Coconut Curry Sauce	3.20	PMK3007	
Tyson® Foods	8 oz.	Tyson Red Label® NAE Diced Grilled Chicken	1.93	10383560928	
Savor Imports®	3 cups	FC White Rice	.96	668832	
Tetley Harris®	2 cups	Chai Tea	.22	084643350682	
Anchor™ Food Professionals	2 cups	Chef's Heavy Cream, Divided	2.24	113726	
	2 Tbsp.	Granulated Sugar	.02		

FOOD COST CALCULATOR

Menu Price \$	\$24.95
Total Cost \$	\$10.46
Cost Margin %	42%
Net Profit \$	\$14.49



Recipe Created by:
Chef Marisa Vieira






DIRECTIONS:

YIELD: 4 Servings

Directions for the Operator:

- Steep the chai tea with double the instructed tea bags to make 2 cups of concentrated chai tea.
- Package everything into separate container.

Directions for the Consumer:

- To make the curry: Pour the curry and chicken in a pot and cook on medium heat until simmering. Keep warm.
- In a microwave safe bowl, heat the rice for 2 minutes or until heated through. Fluff the rice with a fork to keep it from sticking together.
- In a small bowl, mix the yogurt and chutney. Plate the curry in a bowl on top of the rice. Top with the chutney yogurt and serve immediately.
- To make the granita: In a pot, warm the chai tea, heavy cream, and sugar on medium heat. Stir until sugar is dissolved, then remove from heat and allow to cool.
- Spread the mixture out on a baking sheet, cover with foil and freeze overnight.
- Just before serving, take a fork and rake through the mixture to create ice shavings. Serve immediately.

ENTRÉE

Beefless Beef Tip Stroganoff With Rice – Entrée Meal Kit



Beefless Beef Tip Stroganoff With Rice – Entrée Meal Kit

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	2 oz.	SunGlow® European Style Whipped Butter Blend	.20	17078-SNG	
	8 oz.	Fresh Mushrooms, Thick Sliced	1.00		
Conagra® Foodservice	20 oz.	Gardein® Beefless Tips	6.20	7426700043	
Anchor™ Food Professionals	½ cup	Chef’s Heavy Cream	1.12	113726	
	1 tsp.	Worcestershire Sauce	.02		
Flowers Bakeries®	4 each	European Bakers® Golden Dinner Roll	.48	10500160	
Chobani®	¾ cup	Plain Greek Yogurt 5%	2.11	43	
Savor Imports®	1 each	White Rice Fully Cooked IQF 2-pound	3.03	668832	

FOOD COST CALCULATOR

Menu Price \$	\$42.99
Total Cost \$	\$14.16
Cost Margin %	33%
Net Profit \$	\$28.83



Recipe Created by:
Chef Miguel Palmieri

Directions for the Operator:

1. Thaw beefless tips under refrigeration.
2. Individually package and label all ingredients and place into serving container with below instructions:

Directions for the Consumer:

1. Preheat oven to 425°.
2. Place a sauté pan over medium-high heat and add half butter. When melted, add mushrooms and cook until they are soft.
3. Remove the mushrooms from the pan and add the remaining butter.
4. Place the beef tips in pan and brown evenly on all sides.
5. Lower the heat to medium and add the sautéed mushrooms back to the pan.
6. Add the cream and Worcestershire to the pan and stir until combined. Hold uncovered on medium heat, stirring occasionally.
7. Wrap the rolls in foil and place in oven for 5-7 minutes, until hot.
8. Add the yogurt to the pan and stir to combine and reduce heat to low.
9. Microwave the rice on medium-high until steaming.
10. Place rice on a plate and top with the beefless tips and serve with warm dinner rolls.

Sandwiches



SANDWICH

Tex-Mex Black Bean Burger – Burger Kit



Tillamook



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Tex-Mex Black Bean Burger – Burger Kit

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Conagra® Foodservice	1 each	Gardein® Black Bean Burger	1.26	7426700117	
Flowers Bakeries®	1 each	Mountain Farm® Whole Grain 4" Burger Bun	.31	27035660	
Savor Imports®	2 oz.	Fajita Onion and Pepper Blend, Thawed	.22	550116	
Tillamook®	2 oz.	Medium Yellow Cheddar Shred	.46	11901	
Savor Imports®	2 oz.	Zesty Guacamole, Thawed	.54	712046	
	¼ cup	Bean Spouts, Fresh	.08		

FOOD COST CALCULATOR

Menu Price \$	\$8.20
Total Cost \$	\$2.87
Cost Margin %	35%
Net Profit \$	\$5.33



Recipe Created by:
Chef Jason Hooker

DIRECTIONS:



YIELD: 1 Serving

1. Place black bean burger on preheated grill or griddle.
2. While burger is grilling place sliced bun onto griddle to toast.
3. Add fajita vegetables to griddle and flip burger. After one minute, top burger with vegetables and cheese. Place a lid over burger to help melt cheese.
4. Spread guacamole on top half of bun.
5. Place burger onto bottom half of bun, top with bean sprouts and top half of burger.

SANDWICH

Outdoor Grilled Chicken Wrap – Sandwich Kit



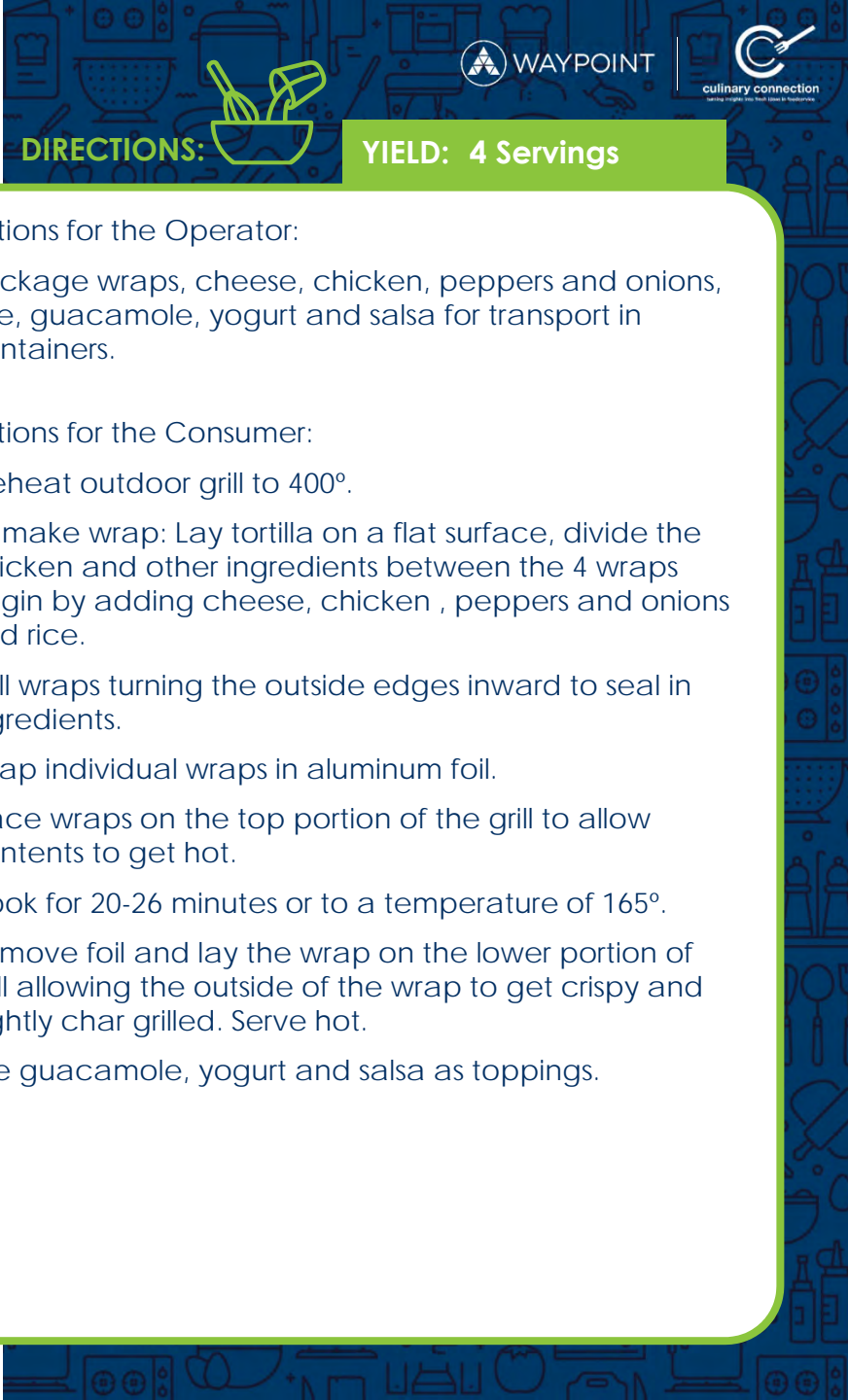
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Outdoor Grilled Chicken Wrap – Sandwich Kit



CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	4 each	Mexican Original® 12" Stretched Flour Wrap	.60	10076650621	
Land O Lakes®	12 oz.	Extra Melt® Yellow Shreds , Divided	2.52	42049	
Tyson® Foods	1 lb.	Tyson® FC Fajita Strips , Divided	4.31	10032960928	
Savor Imports®	8 oz.	Pepper And Onion Fajita Blend, Divided	.88	710501	
Savor Imports®	8 oz.	Fluffy White Rice, Divided	.96	668832	
Savor Imports®	6 oz.	Zesty Guacamole	1.62	712046	
Chobani®	6 oz.	Plain Greek Yogurt 5 %	1.05	043	
Conagra Foodservice®	8 oz.	Rosarita® Chunky Salsa	.64	4430010689	

FOOD COST CALCULATOR

Menu Price \$	\$29.95
Total Cost \$	\$12.58
Cost Margin %	42 %
Net Profit \$	\$17.37



Recipe Created by:
Chef Denis Picard

DIRECTIONS:



YIELD: 4 Servings

Directions for the Operator:

1. Package wraps, cheese, chicken, peppers and onions, rice, guacamole, yogurt and salsa for transport in containers.

Directions for the Consumer:

1. Preheat outdoor grill to 400°.
2. To make wrap: Lay tortilla on a flat surface, divide the chicken and other ingredients between the 4 wraps begin by adding cheese, chicken , peppers and onions and rice.
3. Roll wraps turning the outside edges inward to seal in ingredients.
4. Wrap individual wraps in aluminum foil.
5. Place wraps on the top portion of the grill to allow contents to get hot.
6. Cook for 20-26 minutes or to a temperature of 165°.
7. Remove foil and lay the wrap on the lower portion of grill allowing the outside of the wrap to get crispy and slightly char grilled. Serve hot.
8. Use guacamole, yogurt and salsa as toppings.

SANDWICH

Pesto Chicken Salad Sandwich



WAYPOINT



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Pesto Chicken Salad Sandwich

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	1 lb.	Tyson® NAE Pulled Chicken, Thawed	3.12	10483090928	
Armanino®	½ cup	Sun-Dried Tomato Pesto	1.40	4162201800	
Chobani®	¼ cup	Plain Greek Yogurt 0%	1.00	10894700010011	
Flowers Bakeries®	2 each	European Bakers® Brioche Bun	.78	10588020	
Tillamook®	2 each	Sliced Swiss Cheese	.16	12809	
	2 servings	Sliced Tomato & Bib Lettuce	.05		

FOOD COST CALCULATOR

Menu Price \$	\$14.95
Total Cost \$	\$6.51
Cost Margin %	44%
Net Profit \$	\$8.44



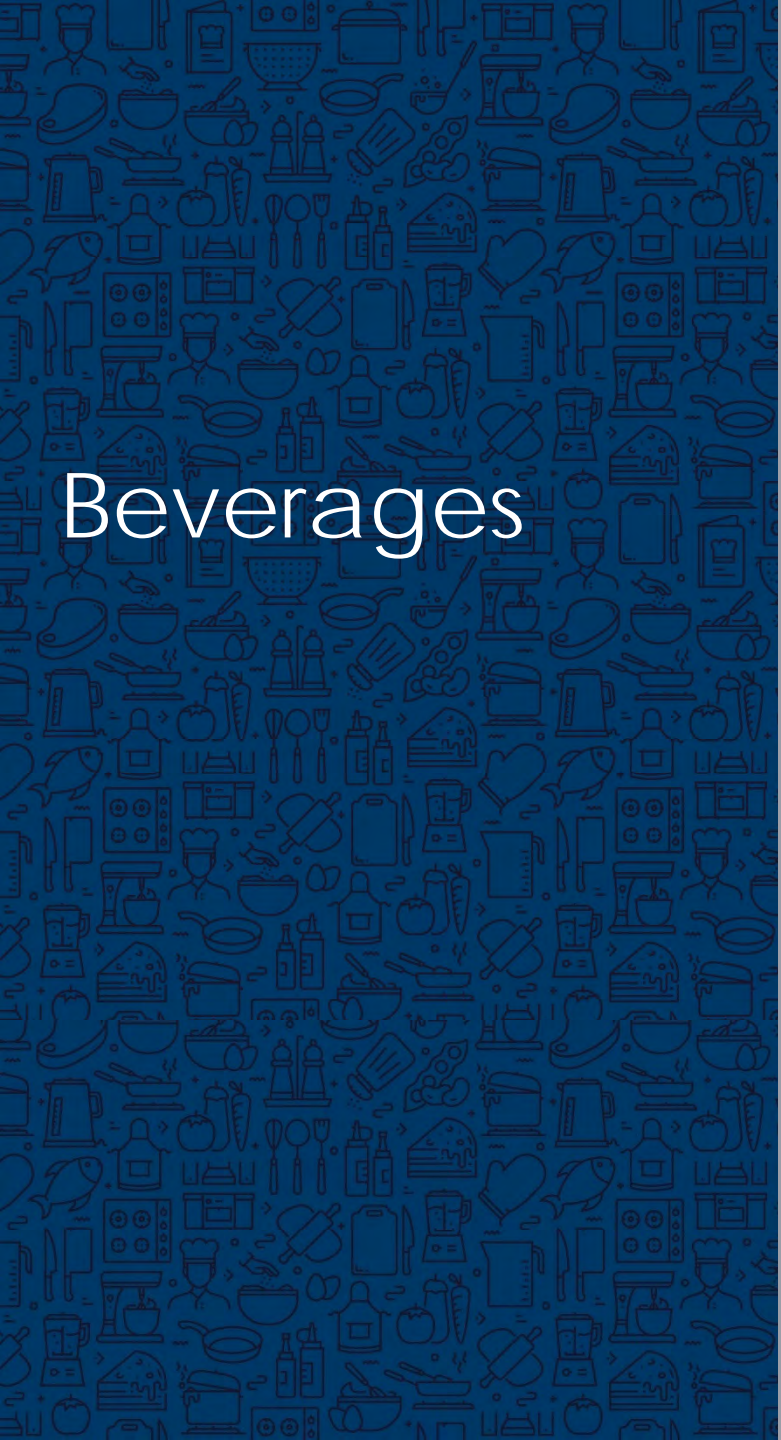
Recipe Created by:
Chef Marisa Vieira

DIRECTIONS:



YIELD: 2 Servings

1. In a bowl, combine the chicken, pesto, and Greek yogurt. Set aside.
2. On a preheated skillet, toast the inside of the buns for about 30 seconds or until they are browned and toasted.
3. Assemble the sandwich by topping the bottom bun with half of the chicken mixture, then add a slice of Swiss cheese, 2 slices of tomato, and a piece of bib lettuce.
4. Close with the top bun and serve immediately.



Beverages



BEVERAGE

Colorado Chocolate Root Beer Bulldog – Adult Beverage Kit



Colorado Chocolate Root Beer Bulldog – Adult Beverage Kit



**DIRECTIONS:**

YIELD: 2 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	2 tsp.	Chocolate Syrup	.18		
	2 oz.	Coffee Liqueur	1.81		
	2 oz.	Vodka	1.42		
Keurig Dr Pepper®	1 each	IBC® Root Beer 12 oz.	.62	072796000168	
Anchor™ Food Professionals	2 oz.	Chef's Heavy Cream 36%	.28	113726	

Directions for the Operator:

1. Package up chocolate syrup, coffee liqueur, vodka, root beer and heavy cream for transport.

Directions for the Consumer:

1. In a shaker or mixing cup filled with ice, combine the coffee liqueur and vodka. Shake or stir vigorously for a few seconds to mix and to chill the ingredients.
2. Pour the chocolate syrup into the bottom of two rocks glasses. Add ice. Divide the shaker mixture between the glasses.
3. Top each glass off with root beer and then divide the heavy cream between each glass.

FOOD COST CALCULATOR	
Menu Price \$	\$11.55
Total Cost \$	\$4.31
Cost Margin %	37%
Net Profit \$	\$7.24



Recipe Created by:
Chef Liz Ziegler

BEVERAGE

Summertime Strawberry Lemon Limeade – Beverage Kit



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Summertime Strawberry Lemon Limeade

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Dole®	6 oz.	IQF Strawberry Slices	.78	100-71202-17930-3	
Keurig Dr Pepper®	6 oz.	Rose's® Simple Syrup	.66	10120455	
	48 oz.	Water			
Nielsen Massey®	1 oz.	Pure Lemon Extract	.99	85016	
Keurig Dr Pepper®	4 oz.	Rose's® Lime Juice	.40	14800582086	

FOOD COST CALCULATOR

Menu Price \$	\$7.95
Total Cost \$	\$2.83
Cost Margin %	36%
Net Profit \$	\$5.12



Recipe Created by:
Chef Denis Picard

DIRECTIONS:



YIELD: 4-6 Servings

1. In a blender add strawberries and simple syrup, puree.
2. Add water, lemon extract and lime juice. Mix well.
3. Package for transport.

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Hawaiian Iced Tea



Hawaiian Iced Tea

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tetley Harris®	2 each	Black Tea Envelope	.06	11156051324	
Keurig Dr Pepper®	1 Tbsp.	ReaLemon®	.10	014800582284	
Keurig Dr Pepper®	½ Tbsp.	Rose’s® Simple Syrup	.05	10120433	
Dole®	¼ cup	Pineapple Juice	.08	10038900008083	
Nielsen Massey®	½ tsp.	Pure Vanilla Extract	.21	71032	

FOOD COST CALCULATOR

Menu Price \$	\$2.27
Total Cost \$	\$0.50
Cost Margin %	22%
Net Profit \$	\$1.77



Recipe Created by:
Chef Jason Hooker

DIRECTIONS:



YIELD: 1 Serving

1. Bring 14 ounces of water to a simmer, pour over tea bags and steep for 6-8 minutes.
2. Remove tea bags, cover and chill. (This can be done 48 hours ahead of time).
3. Fill tall glass with ice, add ReaLemon®, simple syrup, pineapple juice, vanilla extract and prepared tea.
4. Stir well and serve.

Desserts



DESSERT

Summer Cheesecake Mousse



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Summer Cheesecake Mousse

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Sara Lee Frozen Bakery®	8 oz.	Sara Lee® French Cream Cheesecake, Divided	1.76	8076	
	2 oz.	Chocolate Syrup	.18		
Nielsen Massey®	1 tsp.	Pure Vanilla Extract	.42	71032	
Conagra Foodservice®	3 oz.	J. Hungerford Smith® Strawberry Topping	.42	2700011800	

FOOD COST CALCULATOR

Menu Price \$	\$7.95
Total Cost \$	\$2.78
Cost Margin %	35%
Net Profit \$	\$5.17



Recipe Created by:
Chef Miguel Palmieri

DIRECTIONS:



YIELD: 1 Serving

1. Remove cheesecake from refrigeration and allow to soften.
2. In a bowl, mix together the chocolate syrup and 4 ounces of cheesecake until smooth.
3. In a second bowl, mix together the vanilla with the remaining 4 ounces of cheesecake until smooth.
4. Place each flavor into a pastry bag.
5. In a clear container, pipe the chocolate until ⅓ way up, followed by the vanilla. Top with the strawberry and place back into the refrigerator to set.

DESSERT

Sweet And Savory Cornbread Pudding – Meal Kit



Sweet And Savory Cornbread Pudding – Meal Kit

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Sara Lee Frozen Bakery®	12 each	Chef Pierre® Northern Style Cornbread	3.96	8281	
Ventura Foods®	1 Tbsp.	SunGlow® European Butter Blend	.04	16953-SNG	
Conagra Foodservice®	8 oz.	Egg Beaters®	1.28	2900003169	
Anchor™ Food Professionals	3 cups	Chef's Heavy Cream	3.35	113726	
Conagra Foodservice®	3 oz.	J. Hungerford Smith® Strawberry Topping	.39	2700011800	
Dole®	¾ cup	Frozen Blueberries	1.08	100-71202-11711-4	

Directions for the Operator:

1. Package everything into separate containers.

Directions for the Consumer:

1. Preheat the oven to 300°.
2. Cut the cornbread into quarters.
3. Butter an 8" souffle dish.
4. Whisk together the eggs, heavy cream, and strawberry topping.
5. Add the cornbread cubes and blueberries to the egg mixture and let soak for 5-10 minutes.
6. Pour the mixture into the buttered dish.
7. Bake for 60-70 minutes or until the center is cooked through and the top is browned.

FOOD COST CALCULATOR	
Menu Price \$	\$24.95
Total Cost \$	\$10.10
Cost Margin %	40%
Net Profit \$	\$14.85



Recipe Created by:
Chef Marisa Vieira

DESSERT

Grilled Pound Cake With Macerated Blackberries & A Cool Lime-Mint Yogurt Sauce



Chobani



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Grilled Pound Cake With Macerated Blackberries And A Cool Lime-Mint Yogurt Sauce

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Dole®	1 cup	Frozen Blackberries, Thawed	1.28	100-71202-18711-7	
	3 Tbsp.	Granulated Sugar, Divided	.03		
Keurig Dr Pepper®	1 Tbsp.	ReaLemon®	.02	14800582284	
Sara Lee Foodservice®	4 slices	Sara Lee® Pound Cake	1.92	8630	
Chobani®	¾ cup	Plain Greek Yogurt 0%	1.49	10894700010011	
	1 tsp.	Fresh Lime Zest	.18		
	1 tsp.	Fresh Mint, Chiffonade	.07		

FOOD COST CALCULATOR	
Menu Price \$	\$14.95
Total Cost \$	\$4.99
Cost Margin %	33%
Net Profit \$	\$9.96



Recipe Created by:
Chef Marisa Vieira

DIRECTIONS:

YIELD: 2-4 Servings

- Heat the grill or broiler on medium.
- In a bowl, combine the blackberries with 2 Tbsp. sugar, and lemon juice. Stir until sugar is dissolved. Let sit, covered, in the refrigerator for 1 hour.
- Grill both sides of the pound cake for about 1-2 minutes or until it has nice grill marks on both sides. Set aside.
- In a separate bowl, combine yogurt, remaining sugar, lime zest, and mint.
- Top the pound cake with the macerated blackberries and their juice. Finish with a dollop of yogurt sauce.

DESSERT

Dark Chocolate Avocado Pudding – Dessert Kit



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Dark Chocolate Avocado Pudding – Dessert Kit

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Anchor™ Food Professionals	¼ cup	Chef's Heavy Cream	.28	113726	
Conagra Foodservice®	½ cup	Log Cabin® Maple Syrup, Divided	.28	43000334901	
Savor Imports®	6 oz.	Chunky Avocado Pulp	1.62	712048	
Chobani®	⅔ cup	Plain Greek Yogurt 0%	.48	13	
	¼ cup	Coconut Milk	.11		
	½ cup	Unsweetened Cocoa Powder	1.62		
Nielsen Massey®	1 tsp.	Madagascar Vanilla Extract	.49	21099	
Dole®	½ cup	IQF Raspberries Whole	.76	100-71202-22711-0	

Directions for the Operator:

1. Whip the cream to stiff peaks, use 1 tsp. of maple syrup to sweeten. Package to go.
2. Package all other ingredients in separate containers to go.

Directions for the Consumer:

1. In a food processor, combine the avocado pulp, yogurt, coconut milk, cocoa powder, maple syrup, vanilla and a pinch of salt.
2. Process until very smooth. Refrigerate until chilled.
3. Pipe or pour into cups. Top with whipped cream and berries.

FOOD COST CALCULATOR	
Menu Price \$	\$20.25
Total Cost \$	\$5.64
Cost Margin %	28%
Net Profit \$	14.61



Recipe Created by:

Chef Liz Ziegler



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