

# FLAME-ROASTED PINEAPPLE & PEPPER BLEND flavor up!

21 delicious menuing and application ideas



**Flame-Roasted Pineapple & Pepper Blend** – Perfectly flame-roasted pineapple, red peppers and onions with poblano peppers and a blend of jalapeño, green onion, garlic and cilantro. Spectacular roasted flavor and appearance will add scratch-made appeal to any menu.

## appetizers

1. **Nachos al Pastor** – Top tortilla chips with pulled pork, Pineapple & Pepper Blend and pepper jack cheese. Serve with guacamole.
2. **Pineapple Ahi Poke Tower** – In a ring mold, layer wakame seaweed, ahi poke, avocado dices, and Pineapple & Pepper Blend. Garnish with microgreens and sesame seeds.
3. **BBQ Chicken Quesadilla** – Fill tortillas with Pineapple & Pepper Blend, grilled chicken, barbecue sauce and grated Monterey Jack cheese. Serve with avocado ranch sauce.
4. **Pineapple Guacamole** – Fold Pineapple & Pepper Blend into your signature guacamole for the perfect sweet and delicious twist.
5. **Hawaiian Popper Bruschetta** – Top toasted bruschetta crisps with smoked chili cream cheese, Applewood smoked bacon, Pineapple & Pepper Blend, and queso fresco.

## entrées

1. **Aloha Burger** – Bacon cheeseburger topped with Flame-Roasted Pineapple & Pepper Blend and Sriracha aioli.
2. **Miso Glazed Salmon** – Brush salmon with miso mixture and bake. Top with Flame-Roasted Pineapple & Pepper Blend and garnish with sesame seeds.
3. **Pork Belly Bao Bun** – Spread Gochujang BBQ Sauce in the bun and fill with pork belly and Pineapple & Pepper Blend.
4. **Hawaiian Panini** – Slice Ciabatta and smear with Dijon Honey mustard. Layer with Swiss cheese, honey ham and Pineapple & Pepper Blend.
5. **Jerk Shrimp Tacos** – Fill tortillas with spicy grilled jerk shrimp, cabbage slaw and Pineapple & Pepper Blend. Top with a drizzle of Pina Colada Crema.
6. **Sweet & Spicy Chicken Pizza** – Top crust with chili garlic sauce, grilled chicken, Pineapple & Pepper Blend and Queso Chihuahua.



*Pineapple Ahi Poke Tower*



# FLAME-ROASTED PINEAPPLE & PEPPER BLEND flavor up!

21 delicious menuing and application ideas



**Flame-Roasted Pineapple & Pepper Blend** – Perfectly flame-roasted pineapple, red peppers and onions with poblano peppers and a blend of jalapeño, green onion, garlic and cilantro. Spectacular roasted flavor and appearance will add scratch-made appeal to any menu.

## salads

- Pineapple Chicken Salad** – Cooked chicken with sliced almonds, mayonnaise, Worcestershire sauce and garlic powder. Fold in Pineapple & Pepper Blend and serve with whole wheat pitas.
- Shrimp Ceviche** – Shrimp with Pineapple & Pepper Blend, avocado dices, lime juice, tequila, salt and pepper. Refrigerate and serve with wonton crisps.
- Curry Kale-Slaw** – Combine Pineapple & Pepper Blend, grated carrots, almonds and grilled chicken with julienned kale. Toss with creamy curried almond dressing.
- Pineapple Chicken Quinoa Salad** – Mix rotisserie chicken with Pineapple & Pepper Blend, salted pistachios, flaked coconut, and cooked quinoa. Serve over fresh arugula with a lemon vinaigrette.
- Cucumber, Tomato & Pineapple Salad** – Whisk lime juice, sugar, vegetable oil, garlic paste, Sriracha and fish sauce. Toss with Pineapple & Pepper Blend, sliced cucumbers and tomato wedges.

## sides

- Pineapple Fried Rice** – Sauté ham, peas and Pineapple & Pepper Blend in a wok. Scramble in an egg and add soy sauce and rice.
- Pineapple Pork Spring Rolls** – Sauté ground pork with garlic, ginger and Thai chilies. Stir in Pineapple & Pepper Blend and fill rice paper wrappers.
- Sweet Cashew Chicken** – Pineapple & Pepper Blend with diced chicken, yellow curry, cashews and peas.
- Pineapple Rice Bowl** – Prepare brown rice with pineapple juice and coconut milk. Top with shredded pork and Pineapple & Pepper Blend. Garnish with cilantro.
- Thai Coconut Soup** – Bring coconut milk, broth and ginger to a boil. Add pulled chicken, Pineapple & Pepper Blend, lime juice and chili paste. Garnish with basil and cilantro.



## preparation/handling

Thaw under refrigeration or add to your flat top grill or sauté pan. Serve hot or chill and hold.

SKU (10071179)	Pack Size (lb.)	Weight Net/Gross (lb.)	Case Dimensions	Case Cube	Cases/Layers
034971	6/2.5	15/17	13.375" x 9.625" x 7.625"	0.57	15/7

*Nachos al Pastor*