

Spicy Chicken Mexicali Soup

Spicy broth with chipotle and black beans.

Yield: 1 gallon + 1/2 quarts
 Serving Size: 18 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 35 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Vegetable oil	1 oz	—	2 Tbsp
Onions, diced	6.75 oz	192 g	2 cups
Garlic	.5 oz	11 g	1 Tbsp
Water	96 fl oz	—	3 qt
Minor's® Natural Gluten Free Chicken Base	2 oz	54 g	3 Tbsp
Black beans, cooked	1 lb. 4 oz	560 g	1 qt
Tomatoes, diced in juice	1 lb. 10 oz	737 g	3 cups
Salsa, prepared	15.25 oz	433 g	2 cups
Roasted red peppers	6.5 oz	183 g	1 cup
Minor's Red Chile Adobo Flavor Concentrate	.75 oz	22 g	1-1/2 Tbsp

Preparation Steps

1. In a 2–3 gallon stockpot, heat oil. Sauté onions until translucent. Add garlic and sauté for 30 seconds.
2. Add water, Chicken Base, black beans, tomatoes, salsa, peppers and Red Chile Adobo Flavor Concentrate, mixing well. Bring to a simmer and simmer for 15–20 minutes.
3. After beans soften, blend using immersible blender. Continue simmering.
4. Season to taste and remove from heat. Hold on soup station.

CHICKEN MEXICALI

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 2 lbs tomatoes diced in juice
- € ☐ 1 lb salsa
- € ☐ 8 oz roasted red peppers
- € ☐ 1 lb brown rice
- € ☐ 1 lb crispy tortilla strips, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 8 oz onions
- € ☐ 1 oz garlic
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 8 oz cilantro

* corn, tomatoes, peas, olives, scallions, jicama, onions, tomatillos, avocados, limes, carrots, kale, chard, bell pepper, jalapeno pepper, zucchini, plaintains, and sweet potatoes are all vegetables that work well on this station

> Protein

- € ☐ 6 lbs boneless skinless chicken thighs

> Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S Red Chile Adobo Flavor Concentrate 1 tub

CHICKEN MEXICALI

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Chicken Mexicali soup recipe
- € ☐ Poach, chill, and dice for soup 6 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Reserve 1 lb crispy tortilla strips (optional item)
- € ☐ Prepare 1 lb (dry weight) brown rice

> Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop 8 oz cilantro

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ 2 soup kettles
- € ☐ Two 6 oz ladles for soup
- € ☐ Containers for holding vegetables and other garnishes cold (10)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)

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Chipotle Black Bean Soup

Smokey bean soup with a Latin twist.

Yield: 3-1/2 quarts
Serving Size: 14 (8 oz) servings
Prep time: 10 minutes
Cook time: 30 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Vegetable oil	1 oz	—	2 Tbsp
Carrots, small diced	1.5 oz	45 g	1/3 cup
Onions, small diced	1.5 oz	41 g	1/3 cup
Celery, small diced	1.5 oz	39 g	1/3 cup
Minor's® Fire Roasted Poblano Flavor Concentrate	3 oz	90 g	1/3 cup
Minor's Roasted Garlic Flavor Concentrate	1.25 oz	36 g	2 Tbsp
Bay leaves	—	1 g	2 each
Water	96 fl oz	—	3 qt
Red wine	8 fl oz	—	1 cup
Tomato puree	2 oz	59 g	3 Tbsp
Minor's Ham Base	2.5 oz	72 g	1/4 cup
Minor's Chipotle Flavor Concentrate	.75 oz	23 g	4 tsp
Cumin, ground	.25 oz	7 g	1 Tbsp
Black beans, canned	1 lb 8 oz	680 g	1 qt

Preparation Steps

1. In a 2–3 gal stockpot over medium high heat, sweat the carrots, onions, and celery in the oil with the Fire Roasted Poblano Flavor Concentrate, Roasted Garlic Flavor Concentrate and bay leaves for 5 minutes.
2. Add the water, wine, tomatoes, Ham Base, Chipotle Flavor Concentrate and cumin. Simmer and cook for 10 minutes. Remove the bay leaves.
3. In small batches, purée soup in blender or food processor, being careful with hot liquid.
4. Place soup in a soup pot and add black beans.
5. Season to taste and remove from heat. Hold on soup station.

CHIPOTLE BLACK BEAN

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ Bay leaf
- € ☐ Ground cumin
- € ☐ 3 lbs black beans
- € ☐ 8 oz Red wine
- € ☐ 4 oz Tomato puree
- € ☐ 1 lb brown rice
- € ☐ 1 lb crispy tortilla strips, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- ☐ 4 oz carrots
- € ☐ 8 oz onions
- € ☐ 4 oz celery
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 8 oz cilantro

* corn, tomatoes, peas, olives, scallions, jicama, onions, tomatillos, avocados, limes, carrots, kale, chard, bell pepper, jalapeno pepper, zucchini, plaintains, and sweet potatoes are all vegetables that work well on this station

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> Protein

- ☐ 4 lbs boneless skinless chicken thighs
- € ☐ 4 lbs diced smoked ham

> Refrigerated

- ☐ MINOR'S® Fire Roasted Poblano Flavor Concentrate 1 tub
- € ☐ MINOR'S Roasted Garlic Flavor Concentrate 1 tub
- € ☐ MINOR'S No Added MSG Ham Base 1 tub
- € ☐ MINOR'S Chipotle Flavor Concentrate 1 tub

CHIPOTLE BLACK BEAN

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare chipotle black bean soup recipe
- € ☐ Dice 4 lbs ham for soup
- € ☐ Poach, chill, and dice for soup 4 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Reserve 1 lb crispy tortilla strips (optional item)
- € ☐ Prepare 1 lb (dry weight) brown rice

> Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop 8 oz cilantro

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Two 6 oz ladles for soup
- € ☐ Containers for holding vegetables and other garnishes cold (11)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (11)

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Mexican Style Chicken Soup

Spicy broth with chipotle and black beans.

Yield: 1 gallon + 1/2 quart
 Serving Size: 18 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 35 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Vegetable oil	1 oz	—	2 Tbsp
Onions, diced	6.75 oz	192 g	2 cups
Garlic	.5 oz	11 g	1 Tbsp
Water	96 fl oz	—	3 qt
Minor's® Natural Gluten Free Chicken Base	2 oz	54 g	3 Tbsp
Minor's Red Chile Adobo Flavor Concentrate	2 oz	60 g	1/4 cup
Minor's Chipotle Flavor Concentrate	.5 oz	15 g	1 Tbsp
Black beans, cooked	1 lb. 4 oz	560 g	1 qt
Tomatoes, diced in juice	1 lb. 10 oz	737 g	3 cups
Salsa, prepared	15.25 oz	433 g	2 cups
Red peppers, roasted	6.5 oz	183 g	1 cup

Preparation Steps

1. In a 2–3 gallon stockpot, heat oil. Sauté onions until translucent; add garlic.
2. Add water, Chicken Base, Red Chile Adobo Flavor Concentrate and Chipotle Flavor Concentrate, mixing well. Add black beans, tomatoes, salsa and peppers. Bring to a simmer and simmer for 15–20 minutes.
3. After beans soften, blend using immersion blender. Continue simmering.
4. Season to taste and remove from heat. Hold on soup station.

Serving Suggestions

This broth is part of a soup station. Additional garnishes may be added to personalize the soup.

MEXICAN CHICKEN SOUP

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1.5 lb black beans
- € ☐ 2 lbs diced tomato in juice
- € ☐ 1 lb salsa
- € ☐ 8 oz roasted red peppers
- ☐ 1 lb brown rice
- € ☐ 1 lb crispy tortilla strips, optional
- € ☐ 1 lb pinto beans, cooked , optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 1 lb onions
- € ☐ 2 oz garlic
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 8 oz cilantro

* corn, tomatoes, peas, olives, scallions, jicama, onions, tomatillos, avocados, limes, carrots, kale, chard, bell pepper, jalapeno pepper, zucchini, plantains, and sweet potatoes are all vegetables that work well on this station

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> Protein

- ☐ € lbs boneless skinless chicken thighs

> Refrigerated

- ☐ MINOR'S® Chipotle Flavor Concentrate 1 tub
- € ☐ MINOR'S Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S Red Chile Adobo Flavor Concentrate 1tub

MEXICAN CHICKEN SOUP

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Mexican chicken soup recipe
- € ☐ Poach, chill, and dice for soup 6 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Reserve 1 lb crispy tortilla strips (optional item)
- € ☐ Reserve 1 lb cooked pinto beans (optional)
- € ☐ Prepare 1 lb (dry weight) brown rice

> Day of Service

- €€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop 8 oz cilantro

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (11)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (11)

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Pico De Gallo Broth (Vegetable)

A customizable broth for use on a soup station featuring *Minor's®* bases and flavor concentrates.

Yield: 1 gallon
 Serving Size: 16 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 30 minutes



Recipe Details

Ingredient	Weight/Metric		Measure
Water	96 fl oz	—	3 qt
Tomatoes, diced	1 lb 13 oz	835 g	1 qt
Onions, diced	7 oz	200 g	2 cups
<i>Minor's</i> Gluten Free Natural Vegetable Base	5.75 oz	160 g	1/2 cup
Tomato purée	3.25 oz	90 g	1/4 cup
<i>Minor's</i> Fire Roasted Poblano Flavor Concentrate	2 oz	60 g	4 Tbsp
<i>Minor's</i> Roasted Garlic Flavor Concentrate	1.5 oz	40 g	2 Tbsp
<i>Minor's</i> Red Chile Adobo Flavor Concentrate	.5 oz	15 g	1 Tbsp
<i>Minor's</i> Cilantro Lime Flavor Concentrate	.25 oz	8 g	1 tsp

Preparation Steps

1. Add the water, tomatoes, onions, Vegetable Base, tomato purée, Fire Roasted Poblano, Roasted Garlic, Red Chile Adobo and Cilantro Lime Flavor Concentrates into a heavy bottomed soup pot. Whisk thoroughly to ensure the base and flavor concentrates have been dissolved.
2. Bring to a simmer for 25 minutes. Once soup is hot, it is ready for service.

PICO DE GALLO

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 2 lbs diced tomato in juice
- € ☐ 4 oz tomato puree
- € ☐ 1 lb brown rice
- € ☐ 1 lb crispy tortilla strips, optional
- € ☐ 1 lb pinto beans, cooked , optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 1 lb onions
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 8 oz cilantro

* corn, tomatoes, peas, olives, scallions, jicama, onions, tomatillos, avocados, limes, carrots, kale, chard, bell pepper, jalapeno pepper, zucchini, plantains, and sweet potatoes are all vegetables that work well on this station

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> Protein

- ☐ 6 lbs boneless skinless chicken thighs

> Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Vegetable Base 1 tub
- € ☐ MINOR'S Fire Roasted Poblano Flavor Concentrate 1 tub
- € ☐ MINOR'S Cilantro Lime Flavor Concentrate 1 tub
- € ☐ MINOR'S Roasted Garlic Flavor Concentrate 1tub

PICO DE GALLO

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Pico de gallo broth recipe
- € ☐ Poach, chill, and dice for soup 6 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Reserve 1 lb crispy tortilla strips (optional item)
- € ☐ Reserve 1 lb cooked pinto beans (optional)
- € ☐ Prepare 1 lb (dry weight) brown rice

> Day of Service

- €€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop 8 oz cilantro

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (11)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (11)

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Pork Pozole

Classic Latin soup made easy with *Minor's*® Red Chile Adobo Flavor Concentrate.

Yield: 1-1/4 gallon
 Serving Size: 20 (8 oz) servings
 Prep time: 7 minutes
 Cook time: 30 minutes



Recipe Details

Ingredient	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
White hominy, canned, drained, rinsed	29 oz	822 g	1 qt
Pulled pork or carnitas, precooked	1 lb	453 g	—
White onions, small dice	5.75 oz	160 g	1 cup
<i>Minor's</i> Red Chile Adobo Flavor Concentrate	6.25 oz	180 g	3/4 cup
<i>Minor's</i> Natural Gluten Free Chicken Base	4.5 oz	126 g	1/4 cup + 3 Tbsp

Preparation Steps

1. In a soup pot, combine the water, hominy, pork, onions, Red Chile Adobo Flavor Concentrate and Chicken Base. Bring to a simmer. Simmer over medium heat for 20–30 minutes.

Serving Suggestions

Garnish with shredded cabbage, tortilla chips, onions, scallions, oregano, lime, avocado, jalapeño, and cilantro. This recipe can also be made with *Minor's* Pork Base.

POZOLE

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 29 oz canned white hominy
- € ☐ 1 lb brown rice
- € ☐ 1 lb crispy tortilla strips, optional
- € ☐ 1 lb pinto beans, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 8 oz white onions
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 12 oz cilantro

* corn, tomatoes, peas, olives, scallions, jicama, onions, tomatillos, avocados, limes, carrots, kale, chard, bell pepper, jalapeno pepper, zucchini, plaintains, and sweet potatoes are all vegetables that work well on this station

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> Protein

- ☐ 6 lbs smoked pork shoulder

> Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S Red Chile Adobo Flavor Conce trate 1 tub

POZOLE

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- €€ ☐ Prepare Pozole recipe
- € ☐ Pull and chop 6 lbs smoked pork butt
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Reserve 1 lb crispy tortilla strip (optional)
- € ☐ Reserve 1 lb cooked pinto bean (optional)
- € ☐ Prepare 1 lb (dry weight) brown rice

> Day of Service

- €€ ☐ Reheat broths to a minimum of 180°F
- € ☐ Chop 8 oz cilantro

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (11)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (11)

Yucatan Ceviche Broth

A fish-based soup broth with the fresh flavors of the Yucatan.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 15 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Minor's® Fish Base	2.5 oz	70 g	4 Tbsp
Onions, small diced	3 oz	83 g	1 cup
Celery, small diced	3.25 oz	94 g	1 cup
Green pepper, sweet, small diced	1 oz	32 g	1/3 cup
Red pepper, sweet, small diced	1 oz	32 g	1/3 cup
Yellow pepper, sweet, small diced	1 oz	32 g	1/3 cup
Minor's Fire Roasted Jalapeño Flavor Concentrate	1 oz	30 g	2 Tbsp
Lime juice	4 fl oz	—	1/2 cup
Cilantro, fresh, chopped	—	2 g	1 Tbsp
Basil, fresh, chopped	—	2 g	1 Tbsp
Thyme, fresh, stemmed, chopped	—	2 g	2 tsp

Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, combine water and Fish Base. Mix well and simmer gently, being careful not to boil, for 3–5 minutes.
2. Add the onions, celery, green, red and yellow peppers and Fire Roasted Jalapeño Flavor Concentrate. Simmer gently to infuse flavors for 5–8 minutes.
3. Add lime juice, cilantro, basil and thyme.
4. Season to taste and remove from heat. Hold on soup station.

YUCATAN CEVICHE

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1 lb brown rice
- € ☐ 1 lb crispy tortilla strips, optional
- € ☐ 1 lb pinto beans, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 8 oz lb white onions
- € ☐ 2 oz red bell peppers
- € ☐ 2 oz yellow bell peppers
- € ☐ 2 oz green bell peppers
- € ☐ 8 oz celery
- € ☐ 8 each limes
- € ☐ 1 oz basil
- € ☐ 1 oz thyme
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 12 oz cilantro

* corn, tomatoes, peas, olives, scallions, jicama, onions, tomatillos, avocados, limes, carrots, kale, chard, bell pepper, jalapeno pepper, zucchini, plaintains, and sweet potatoes are all vegetables that work well on this station

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> Protein

- € ☐ 6 lbs bay scallops

> Refrigerated

- ☐ MINOR'S® No Added MSG Fish Base 1 tub
- € ☐ MINOR'S Fire Roasted Jalapeno Flavor Concentrate 1 tub

YUCATAN CEVICHE

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Yucatan Ceviche broth recipe
- € ☐ Poach, chill, and 6 lbs bay scallops
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Reserve 1 lb crispy tortilla strip (optional)
- € ☐ Reserve 1 lb cooked pinto bean (optional)
- € ☐ Prepare 1 lb (dry weight) brown rice

> Day of Service

- €€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop 8 oz cilantro

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (11)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (11)