

Ancho Perfect Eggs Mix

Egg mix with added flavor that retains moisture and helps prevent sticking and discoloration when being held.

Yield: 33-1/2 fl oz
Serves: 11
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Perfect Eggs Mix recipe	33	oz	1 qt
Minor's® Ancho Flavor Concentrate	3/4	oz	1-1/2 Tbsp

Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Ancho Flavor Concentrate until smooth.

Nutrition

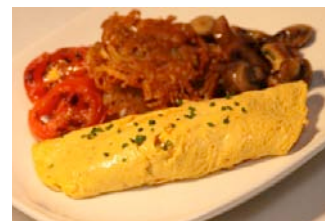
Nutritional analysis per serving	
Energy (Kcal)	49
Energy (Kj)	217
Fats, total (g)	1.57
Fats, saturated (g)	0.85
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.3
Sodium (mg)	180.5
Carbohydrate, total (g)	2.2
Fiber, total dietary (g)	0.11
Sugars, total (g)	1.5
Protein (g)	6.5
Vitamin A (µg_RAE)	25.3
Vitamin C (mg)	0.33
Calcium (mg)	48.24
Iron (mg)	1.3

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Chipotle Perfect Eggs Mix

Perfect Eggs Mix flavored with a little spice.

Yield: 33 fl oz
Serves: 11
Cook time: 2 minutes
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Perfect Eggs Mix recipe	33	oz	1 qt
Minor's® Chipotle Flavor Concentrate	3/4	oz	4 tsp

Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Chipotle Flavor Concentrate until smooth.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	48.25
Energy (Kj)	214
Fats, total (g)	1.5
Fats, saturated (g)	0.82
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.3
Sodium (mg)	185
Carbohydrate, total (g)	2.2
Fiber, total dietary (g)	0.14
Sugars, total (g)	1.6
Protein (g)	6.5
Vitamin A (µg_RAE)	26.7
Vitamin C (mg)	0.33
Calcium (mg)	49
Iron (mg)	1.3

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Herb de Provence Perfect Eggs Mix

Eggs flavored with a mixture of herbs.

Yield: 32 fl oz
Serves: 11
Cook time: 2 minutes
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Perfect Eggs Mix recipe	33	oz	1 qt
Minor's® Herb de Provence Flavor Concentrate			2 tsp

Preparation Steps

1. Thoroughly whisk together the eggs and Minor's Herb de Provence Flavor Concentrate until smooth.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	46.96
Energy (Kj)	209
Fats, total (g)	1.61
Fats, saturated (g)	0.89
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.3
Sodium (mg)	176
Carbohydrate, total (g)	1.7
Fiber, total dietary (g)	0.05
Sugars, total (g)	1.5
Protein (g)	6.4
Vitamin A (µg_RAE)	15.44
Vitamin C (mg)	0.33
Calcium (mg)	48
Iron (mg)	1.3

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Jalapeño Perfect Eggs Mix

Perfect Eggs Mix filled with fire-roasted flavor.

Yield: 33 fl oz
Serves: 11
Cook time: 2 minutes
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Perfect Eggs Mix recipe	33	oz	1 qt
Minor's® Fire Roasted Jalapeño Flavor Concentrate	1	oz	2 Tbsp

Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Fire Roasted Jalapeño Flavor Concentrate until smooth.

Nutrition

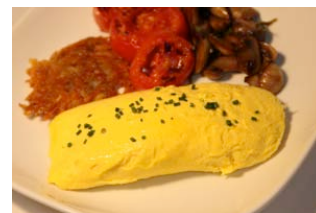
Nutritional analysis per serving	
Energy (Kcal)	46.6
Energy (Kj)	207
Fats, total (g)	1.48
Fats, saturated (g)	0.79
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.3
Sodium (mg)	180
Carbohydrate, total (g)	1.85
Fiber, total dietary (g)	0.09
Sugars, total (g)	1.5
Protein (g)	6.5
Vitamin A (µg_RAE)	14.94
Vitamin C (mg)	4.1
Calcium (mg)	48
Iron (mg)	1.3

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Perfect Eggs Mix (Plain)

Perfectly fluffy eggs made with *Minor's*® Culinary Cream.

Yield: 70
Serves: 25
Prep time: 2 minutes
Cook time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Liquid Eggs	66	oz	2 qt
<i>Minor's</i> Culinary Cream®	6.5	oz	3/4 cup

Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Culinary Cream until smooth.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	50.4
Energy (Kj)	224
Fats, total (g)	7.5
Fats, saturated (g)	1.7
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.9
Sodium (mg)	160.5
Carbohydrate, total (g)	1.8
Fiber, total dietary (g)	0.05
Sugars, total (g)	1.7
Protein (g)	7.6
Vitamin A (µg_RAE)	17.14
Vitamin C (mg)	0.37
Calcium (mg)	55.6
Iron (mg)	1.5

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Chef Tips

Use for scrambled eggs, frittatas, omelets and other breakfast egg applications.

Roasted Garlic Perfect Eggs Mix

Perfect Eggs Mix with a hint of garlic.

Yield: 33 fl oz
Serves: 11
Cook time: 2 minutes
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Perfect Eggs Mix recipe	33	oz	1 qt
Minor's® Roasted Garlic Flavor Concentrate	1	oz	1 Tbsp

Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Roasted Garlic Flavor Concentrate until smooth.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	46.9
Energy (Kj)	209
Fats, total (g)	1.3
Fats, saturated (g)	0.8
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.3
Sodium (mg)	224
Carbohydrate, total (g)	2.27
Fiber, total dietary (g)	0.19
Sugars, total (g)	1.8
Protein (g)	6.6
Vitamin A (µg_RAE)	17.33
Vitamin C (mg)	0.33
Calcium (mg)	48
Iron (mg)	1.3

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Roasted Mirepoix Perfect Eggs Mix

Eggs whisked with *Minor's*® Roasted Mirepoix Flavor Concentrate.

Yield: 33 fl oz
Serves: 11
Cook time: 2 minutes
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Perfect Eggs Mix recipe	33	oz	1 qt
<i>Minor's</i> Roasted Mirepoix Flavor Concentrate	2	oz	1/4 cup

Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Roasted Mirepoix Flavor Concentrate until smooth.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	49.2
Energy (Kj)	218
Fats, total (g)	1.33
Fats, saturated (g)	0.79
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.3
Sodium (mg)	199
Carbohydrate, total (g)	2.81
Fiber, total dietary (g)	0.15
Sugars, total (g)	2.1
Protein (g)	6.5
Vitamin A (µg_RAE)	31.71
Vitamin C (mg)	0.59
Calcium (mg)	49
Iron (mg)	1.3

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Roasted Poblano Perfect Eggs Mix

Perfect Eggs Mix with added fiery flavor.

Yield: 34 fl oz
Serves: 11
Cook time: 2 minutes
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Perfect Eggs Mix recipe	33	oz	1 qt
Minor's® Roasted Poblano Flavor Concentrate	2	oz	1/4 cup

Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Roasted Poblano Flavor Concentrate until smooth.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	50.68
Energy (Kj)	225
Fats, total (g)	1.73
Fats, saturated (g)	0.8
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.3
Sodium (mg)	224
Carbohydrate, total (g)	2.24
Fiber, total dietary (g)	0.16
Sugars, total (g)	1.7
Protein (g)	6.5
Vitamin A (µg_RAE)	79.4
Vitamin C (mg)	7.5
Calcium (mg)	49
Iron (mg)	1.3

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Sundried Tomato Perfect Eggs Mix

Sweet sundried tomatoes add extra flavor to the Perfect Eggs Mix.

Yield: 34 fl oz
Serves: 11
Cook time: 2 minutes
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Perfect Eggs Mix recipe	33	oz	1 qt
Minor's® Sundried Tomato Pesto Flavor Concentrate	2	oz	1/4 cup

Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Sundried Tomato Pesto Flavor Concentrate until smooth.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	54.9
Energy (Kj)	244
Fats, total (g)	1.9
Fats, saturated (g)	0.9
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.7
Sodium (mg)	208
Carbohydrate, total (g)	2.7
Fiber, total dietary (g)	0.29
Sugars, total (g)	2.22
Protein (g)	6.6
Vitamin A (µg_RAE)	33.6
Vitamin C (mg)	0.34
Calcium (mg)	55.3
Iron (mg)	1.4

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.