

Chipotle Marinated Pork Loin



Slow roasted pork tenderloin marinated with a smoky Chipotle rub for an ultra tender, savory result with hints of garlic, grilled onions and latin spices. The marinade owes its firepower to chipotle chiles, which are smoked and quickly grilled for an amazing flavor and a touch of heat.

Yield	9 lbs
Serves	50
Preparation time	2 minutes
Cooking time	30 - 60 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
10	lb			Pork loin	
6	oz	3/4 cup		<u>MINOR'S® Chipotle Flavor Concentrate Gluten Free 6x14.4 oz.</u>	

Preparation Steps

1. Rub pork loin with Chipotle Flavor Concentrate. Marinate, refrigerated, for at least 4 hours.
2. On the day of service, roast at 350°F until doneness is achieved. Allow roast to rest for 10-12 minutes before slicing.

Chef's tip

Rub with marinade the day before service, and marinate overnight.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	138.9
Energy (Kj)	583.4
Protein (g)	19.5
Carbohydrate, total (g)	1.2
Fats, total (g)	5.6
Sugars, total (g)	0.3
Fats, saturated (g)	1.9
Fiber, total dietary (g)	0.1
Sodium (mg)	130.3
Calcium (mg)	18.1
Cholesterol (mg)	53.5
Iron (mg)	0.8
Vitamin A (µg_RAE)	16.6
Vitamin C (mg)	0.6

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

Honey Citrus Pepper Pickled Vegetables



Use this versatile, sweet and spicy salsa for topping or dipping with a number of applications.

Yield	16 oz pickles & 5-1/2 cups brine
Serves	16
Preparation time	15 minutes
Cooking time	20 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
20	fl oz	2-1/2 cups		Rice vinegar	
12	oz	1-1/2 cups		<u>MINOR'S® Honey Citrus Pepper RTU Sauce 4x0.5 gal.</u>	
12	fl oz	1-1/2 cups		Water	
2	tsp			Salt	
8	oz	1 qt		Cucumbers	julienne
8	oz	1 qt		Carrots	julienne

Preparation Steps

1. Whisk together the vinegar, Honey Citrus Pepper Sauce, water and salt in a non-reactive pot. Bring to a boil and reduce to a simmer. Simmer for 5 minutes.
2. Let the brine cool on the stove for about 15 minutes. It should still be warm but not scalding hot.
3. Place carrots and cucumbers into separate non-reactive containers and cover with brine.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	56.6
Energy (KJ)	248.4
Protein (g)	0.4
Carbohydrate, total (g)	12
Fats, total (g)	0.3
Sugars, total (g)	9.2
Fats, saturated (g)	0.1
Fiber, total dietary (g)	0.6
Sodium (mg)	545.7
Calcium (mg)	10.4
Cholesterol (mg)	0
Iron (mg)	0.2
Vitamin A (µg_RAE)	135.9
Vitamin C (mg)	1.8

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

Poblano Marinated Chicken



A gentle toss in savory Fire Roasted Poblano-oil infuses lean chicken with rich flavor while tenderizing the meat. The mellow heat of the roasted chiles is accented by hints of tangy lime, onions, garlic, and a punch of cilantro.

Yield	15 lbs.
Serves	50
Preparation time	2 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
16	fl oz	2 cups		Canola oil	
1	lb	2 cups		<u>MINOR'S® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
15	lb	50 each		Chicken	thighs

Preparation Steps

1. Whisk together the oil and Fire Roasted Poblano Flavor Concentrate.
2. Add chicken thighs and toss until all pieces are evenly coated.
3. Marinate, refrigerated, for a minimum of 4 hours.

Chef's tip

Rub with Marinade the day before service and marinate overnight.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	386.6
Energy (KJ)	1621.6
Protein (g)	25.6
Carbohydrate, total (g)	1.3
Fats, total (g)	30.5
Sugars, total (g)	0.4
Fats, saturated (g)	6.6
Fiber, total dietary (g)	0.2
Sodium (mg)	248.8
Calcium (mg)	17.4
Cholesterol (mg)	102.1
Iron (mg)	1.4
Fats, monounsaturated (g)	14.4
Fats, polyunsaturated (g)	7.4
Vitamin A (µg_RAE)	170
Vitamin C (mg)	14.8
Vitamin D (µg)	0.3

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

Teriyaki Grilled Portobello Mushrooms



Create a filling protein replacement and vegetarian option with plump, grilled portobello mushrooms sautéed with Minor's Teriyaki Sauce.

Yield	10 each
Serves	10
Preparation time	2 minutes
Cooking time	8 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
13	oz	10 each		Portobello mushrooms	
1.5	oz	3 tbsp		<u>MINOR'S® Teriyaki Sauce RTU 4x0.5 gal.</u>	

Preparation Steps

1. Grill, sauté, or roast Portobello mushrooms until tender.
2. Toss the cooked mushrooms in Teriyaki Sauce and reserve until needed.

Chef's tip

Various main ingredient vegetables and RTU Sauces may be mixed and matched using this same procedure. See Signature Sauce Matrix below.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	15.5
Energy (KJ)	66.6
Protein (g)	1
Carbohydrate, total (g)	3.1
Fats, total (g)	0.2
Sugars, total (g)	1.6
Fats, saturated (g)	0
Fiber, total dietary (g)	0.6
Sodium (mg)	42.9
Calcium (mg)	3.2
Cholesterol (mg)	0
Iron (mg)	0.2
Vitamin A (µg_RAE)	0
Vitamin C (mg)	0

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