

Adobo Red Sauce



Speed scratch red chile sauce featuring MINOR'S® Red Chile Adobo Flavor Concentrate and MINOR'S® Gluten Free Vegetable Base. Tomato and Red Chile Adobo flavors combine to create a sauce perfect for topping tacos, tostadas or quesadillas.

Yield	130 fl.oz.
Serves	65
Preparation time	5 minutes
Cooking time	10 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
105	oz		1 (No 10) can	Tomato puree	
1/2	oz		1-1/2 tbsp	<u>MINOR'S® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
3/4	oz		1 tbsp	<u>MINOR'S® Gluten Free Vegetable Base made with Natural Ingredients (6x1lb)</u>	
1/2	tsp			Cumin, ground	
32	fl oz		1 qt	Water	

Preparation Steps

1. In a pot over medium heat, blend together tomato puree, Red Chile Adobo Flavor Concentrate, Vegetable Base, cumin and water. Simmer for 20-25 minutes. Season with salt and pepper to taste.

Chef's tip

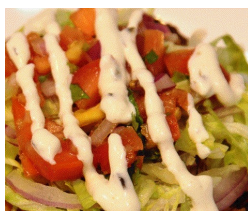
Great for tacos, tostadas and quesadillas.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	18.2
Energy (Kj)	75.8
Protein (g)	0.8
Carbohydrate, total (g)	4.2
Fats, total (g)	0.1
Sugars, total (g)	2.2
Fats, saturated (g)	0
Fiber, total dietary (g)	0.9
Sodium (mg)	38.8
Calcium (mg)	8.8
Cholesterol (mg)	0
Iron (mg)	0.8
Fats, monounsaturated (g)	0
Fats, polyunsaturated (g)	0.1
Vitamin A (µg_RAE)	14.2
Vitamin C (mg)	4.9
Vitamin D (µg)	0

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

Green Chile Crema



A fresh and flavorful Latin crema enhanced with smoky poblano, onions, garlic, cilantro and lime juice.

Yield	2-1/4 cups
Serves	108
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
12.5	oz	1-1/2 cups		Sour Cream, reduced fat, cultured	or Fat free
4	oz	1/2 cup		Mayonnaise, fat free	
1	oz	2 tbsp		<u>MINOR'S® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
1	fl oz	2 tbsp		Lime juice, fresh	

Preparation Steps

1. Whisk together sour cream, mayonnaise, lime juice and Fire Roasted Poblano Flavor Concentrate.

Chef's tip

For additional flavored crema concepts, refer to the Signature Sauce Matrix.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	5.8
Energy (Kj)	25.6
Protein (g)	0.1
Carbohydrate, total (g)	0.4
Fats, total (g)	0.4
Sugars, total (g)	0.1
Fats, saturated (g)	0.3
Fiber, total dietary (g)	0
Sodium (mg)	15.6
Cholesterol (mg)	1.4
Iron (mg)	0
Vitamin A (µg_RAE)	4.3
Vitamin D (µg)	0.3

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

Jalapeño Corn Salsa



A versatile speed scratch salsa featuring sweet corn, fresh tomatoes, scallions, cilantro and a little heat from *Minor's*® Jalapeño Flavor Concentrate. Serve as a side dish or fresh topping.

Yield	6-1/4 lbs.
Serves	50
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
40	oz	1-1/2 qts		Corn	roasted kernels
6.25	oz	3 cups		Scallions	chopped
53	oz	1-1/2 qts		Jalapeño Pico De Gallo - prepared	(see recipe)

Preparation Steps

1. Combine corn, scallions, and Minor's flavored Jalapeño Pico de Gallo.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	27.6
Energy (Kj)	115.7
Protein (g)	1.1
Carbohydrate, total (g)	6
Fats, total (g)	0.4
Sugars, total (g)	1.7
Fats, saturated (g)	0.1
Fiber, total dietary (g)	1.1
Sodium (mg)	18.5
Calcium (mg)	6.9
Cholesterol (mg)	0
Iron (mg)	0.3
Fats, monounsaturated (g)	0.1
Fats, polyunsaturated (g)	0.2
Vitamin A (µg_RAE)	17
Vitamin C (mg)	6.8
Vitamin D (µg)	0

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

Jalapeño Green Sauce



Speed scratch green jalapeno sauce featuring MINOR'S® Jalapeño Flavor Concentrate and MINOR'S® Gluten Free Vegetable Base.

Yield	130 fl.oz.
Serves	62
Preparation time	5 minutes
Cooking time	20 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
132	oz	2 gal		Tomatillos	
8	oz	1 cup		MINOR'S® Jalapeño Flavor Concentrate Gluten Free (6x13.6oz)US	
1/2	oz	1 tbsp		MINOR'S® Gluten Free Vegetable Base made with Natural Ingredients (6x1lb)	
2	fl oz	1/4 cup		Olive Oil	
1-1/4	oz	1-1/2 cup		Cilantro	
2	lb	2 qt		Onion	
32	fl oz	1 qt		Water	

Preparation Steps

- Combine olive oil, tomatillos, and onions. Coat the onions and tomatillos evenly with oil and place on a sheet pan for roasting. Roast in a convection oven at 425-degrees for 10-15 minutes.
- Add roasted onions and tomatillos to a blender with Fire Roasted Jalapeno Flavor Concentrate. Puree until smooth.
- Add cilantro to pureed tomatillos and puree until the sauce takes on a bright green color and the cilantro is fully incorporated into the sauce.
- Combine the water with Vegetable Base and add to green sauce. Blend until fully incorporated.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	39.3
Energy (KJ)	165.8
Protein (g)	0.8
Carbohydrate, total (g)	5.5
Fats, total (g)	1.9
Sugars, total (g)	3.1
Fats, saturated (g)	0
Fiber, total dietary (g)	1.4
Sodium (mg)	80.4
Calcium (mg)	9.0
Cholesterol (mg)	0
Iron (mg)	0.5
Fats, monounsaturated (g)	1
Fats, polyunsaturated (g)	0.5
Vitamin A (µg_RAE)	6.3
Vitamin C (mg)	13.6
Vitamin D (µg)	0

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

Jalapeño Guacamole



A colorful and zesty speed-scratch guacamole featuring hints of garlic, onion and heat from Fire Roasted Jalapeños.

Yield 6-1/4 lbs.
Serves 50
Preparation time 5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
4	lb	2 qts		Avocado	pulp
45	oz	2 qts		Jalapeño Pico De Gallo - prepared	(see recipe)

Preparation Steps

1. Fold avocado pulp together with Minor's® flavored Jalapeño Pico de Gallo.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	64
Energy (KJ)	267.9
Protein (g)	1
Carbohydrate, total (g)	4.3
Fats, total (g)	5.4
Sugars, total (g)	1
Fats, saturated (g)	0.8
Fiber, total dietary (g)	2.7
Sodium (mg)	14.9
Calcium (mg)	7.7
Cholesterol (mg)	0
Iron (mg)	0.3
Fats, monounsaturated (g)	3.6
Fats, polyunsaturated (g)	0.7
Vitamin A (µg_RAE)	13.5
Vitamin C (mg)	7.6
Vitamin D (µg)	0

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Poblano Guacamole



Street food build for action stations featuring Minor's® Flavor Concentrates.

Yield	1/3 cup
Serves	1
Preparation time	1 minute
Cooking time	3 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	oz	1/4 cup		Poblano Avocado Pulp - prepared	(see recipe)
1/2	oz	1 tbsp		Jalapeno Corn Salsa - prepared	(see recipe)
1	tsp			Mango, ripe	diced
1/2	oz	1 tbsp		Black beans, cooked	

Preparation Steps

1. Mix chosen Minor's flavored Avocado Pulp with chosen Minor's flavored salsas and condiments to create a custom guacamole.

Chef's tip

Serve with healthy chips.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	114.7
Energy (KJ)	482.3
Protein (g)	2.7
Carbohydrate, total (g)	10.7
Fats, total (g)	7.8
Sugars, total (g)	1.7
Fats, saturated (g)	1.1
Fiber, total dietary (g)	4.9
Sodium (mg)	109.3
Calcium (mg)	13.7
Cholesterol (mg)	0
Iron (mg)	0.7
Fats, monounsaturated (g)	5.1
Fats, polyunsaturated (g)	1.1
Vitamin A (µg_RAE)	84.8
Vitamin C (mg)	16.9
Vitamin D (µg)	0

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

Red Chile Adobo Crema



Cool cream balances the mild heat of dried Ancho peppers and is enhanced by layers of tomato, garlic and Latin spices from Minor's® Red Chile Adobo Flavor Concentrate.

Yield	2-1/4 cups
Serves	108
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
12.5	oz		1-1/2 cups	Sour cream, fat-free	
4	oz		1/2 cup	Mayonnaise, fat-free	
1	fl oz		2 tbsp	Lime juice, fresh	
1/2	oz		1 tbsp	MINOR'S® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US	

Preparation Steps

1. Whisk together sour cream, mayonnaise, lime juice and Red Chile Adobo Flavor Concentrate.

Chef's tip

For additional flavored crema concepts, refer to the Signature Sauce Matrix.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	3.6
Energy (Kj)	15.2
Protein (g)	0.1
Carbohydrate, total (g)	0.7
Fats, total (g)	0
Sugars, total (g)	0.1
Fats, saturated (g)	0
Fiber, total dietary (g)	0
Sodium (mg)	13.9
Cholesterol (mg)	0.4
Iron (mg)	0
Vitamin A (µg_RAE)	3.6

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