

## Flatbread with Jalapeño Spread



Build for flatbread station using Minor's® Flavor Concentrate Spreads.

Yield	6-1/4 oz
Serves	1
Preparation time	1 minute
Cooking time	4 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2.5	oz		1 each	Flatbread	
2	tsp			Jalapeño Cream Cheese Spread - prepared	(see recipe)
1.5	oz			Cooked chicken, meat only	shredded
1	tbsp			Black beans, cooked	
1	tbsp			Cheddar cheese	shredded
1	oz		1 cup	Arugula	

### Preparation Steps

1. Spread a thin layer of the chosen Minor's Flavored Spread on the flatbread. (see Signature Spread Matrix).
2. Top with chosen protein, vegetables, cheese and/or condiments.
3. Sauté or grill flatbread until warm and crispy.
4. Cut and top with any chosen greens or other garnishes.

### Chef's tip

For an additional flavor punch, allow guests to drizzle their flatbread with a choice of Signature Sauces and Spreads from the Matrix below.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	334.1
Energy (KJ)	1452
Protein (g)	22
Carbohydrate, total (g)	30.6
Fats, total (g)	13.7
Sugars, total (g)	3.1
Fats, saturated (g)	4.5
Fiber, total dietary (g)	2.8
Sodium (mg)	609
Calcium (mg)	183.2
Cholesterol (mg)	47.3
Iron (mg)	3.5
Vitamin A (µg_RAE)	117.7
Vitamin C (mg)	8.5

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

## Adobo Braised Chicken



Despite being only four ingredients long, this seared and shredded chicken recipe delivers a rich, full bodied flavor normally associated with more time and labor-intensive dishes. The Minor's® Red Chile Adobo braising liquid gets its sweet, earthy flavor from a puree of dried ancho chiles, onions, latin spices and lime juice. Stewed tomatoes provide another punch of umami.

Yield	30 oz.
Serves	20
Preparation time	2 minutes
Cooking time	100 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	lb			Chicken thigh without bone	
16	fl oz	2 cups		Water	
8	oz	1 cup		Tomatoes, whole, canned in juice, low salt	
2	oz	2 tbsp		<b>MINOR'S® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US</b>	

### Preparation Steps

1. Sear chicken thighs on medium high heat in braising pan.
2. Whisk together the water and Red Chile Adobo Flavor Concentrate, and add it to the braising pan.
3. Add diced tomatoes and bring liquid to a simmer. Cover pan and place in a 350°F convection oven for approximately 90 minutes or until chicken is fork tender.
4. Remove chicken from broth and shred.
5. If the broth hasn't fully reduced to a sauce by the time the chicken has finished cooking, reduce it over medium heat.
6. Toss shredded chicken with thickened adobo sauce.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	101.7
Energy (Kj)	426.8
Protein (g)	8
Carbohydrate, total (g)	0.7
Fats, total (g)	7.2
Sugars, total (g)	0.3
Fats, saturated (g)	2
Fiber, total dietary (g)	0.2
Sodium (mg)	58
Calcium (mg)	9.1
Cholesterol (mg)	38.1
Iron (mg)	0.6
Vitamin A (µg_RAE)	66.1
Vitamin C (mg)	2.8

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

## Ancho Portobello Mushrooms



Main ingredient vegetable featuring Minor's® Ancho Flavor Concentrate.

Yield	1-1/2 cups
Serves	8
Preparation time	5 minutes
Cooking time	12 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
8	oz	1 qt		Portobello mushrooms	minced
1/8	tsp			Cinnamon, ground	
1/2	fl oz	1 tbsp		Water	
1/2	oz	1 tbsp		<u>MINOR'S® Ancho Flavor Concentrate Gluten Free 6x14.4 oz.</u>	

### Preparation Steps

1. Sauté minced mushrooms over medium high heat for 3-4 minutes.
2. Whisk together Ancho Flavor Concentrate, cinnamon, and water.
3. Pour flavor concentrate mixture over mushrooms, and toss until thoroughly combined.
4. Continue to cook until excess water has evaporated.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	12.6
Energy (KJ)	54.2
Protein (g)	0.7
Carbohydrate, total (g)	1.5
Fats, total (g)	0.4
Sugars, total (g)	0.7
Fats, saturated (g)	0.1
Fiber, total dietary (g)	0.5
Sodium (mg)	41.4
Calcium (mg)	3.5
Cholesterol (mg)	0
Iron (mg)	0.2
Vitamin A (µg_RAE)	8.8
Vitamin C (mg)	0.3

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

### 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.

## Grilled Marinated Zucchini



Vegetarian main ingredient option for the slider action station.

Yield	8 oz
Serves	8
Preparation time	5 minutes
Cooking time	8 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
.5	fl oz	1	tbsp	Olive oil	
.5	oz	1	tbsp	<u>MINOR'S® Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.</u>	
1	tsp			<u>MINOR'S® Chipotle Flavor Concentrate 6x14.4 oz.</u>	
8	oz	8	each	Zucchini	sliced into 1" rounds

### Preparation Steps

- Whisk together the olive oil, Roasted Garlic and Chipotle Flavor Concentrates.
- Toss zucchini rounds with marinade. Marinate for at least 4 hours.
- Grill zucchini until tender and lightly charred.

### Chef's tip

Rub with marinade the day before service and marinate overnight.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	24.5
Energy (KJ)	104.2
Protein (g)	0.4
Carbohydrate, total (g)	1.7
Fats, total (g)	1.9
Sugars, total (g)	0.8
Fats, saturated (g)	0.3
Fiber, total dietary (g)	0.4
Sodium (mg)	77.1
Calcium (mg)	5.1
Cholesterol (mg)	0
Iron (mg)	0.1
Vitamin A (µg_RAE)	7
Vitamin C (mg)	4.8

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

## Jalapeño Cream Cheese Spread



A versatile topping that may be used across a number of applications.

Yield	3-1/2 lbs
Serves	80
Preparation time	2 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
3	lb			Cream Cheese, light	
8	oz	1 cup		<u>MINOR'S® Fire Roasted Jalapeño Flavor Concentrate Gluten Free (6x13.6oz)US</u>	

### Preparation Steps

1. Thoroughly combine cream cheese and Fire Roasted Jalapeño Flavor Concentrate. Keep chilled until service.

### Chef's tip

For additional flavored spread options, refer to the Signature Spread Matrix.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	36
Energy (Kj)	159.6
Protein (g)	1.7
Carbohydrate, total (g)	1.4
Fats, total (g)	2.7
Sugars, total (g)	1.2
Fats, saturated (g)	1.6
Fiber, total dietary (g)	0.1
Sodium (mg)	127.6
Calcium (mg)	53.7
Cholesterol (mg)	8
Iron (mg)	0
Vitamin A (µg_RAE)	59.6
Vitamin C (mg)	4.2

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

## Sun Dried Tomato Hummus Spread



A versatile topping that may be used across a number of applications.

Yield	3-1/2 lbs
Serves	80
Preparation time	2 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
3	lb			Hummus	
8	oz	1 cup		<u>MINOR'S® Sun Dried Tomato Pesto Flavor Concentrate 6x13.6oz</u>	

### Preparation Steps

1. Thoroughly combine hummus with Sun Dried Tomato Flavor Concentrate. Keep chilled until service.

### Chef's tip

For additional flavored spread options, refer to the Signature Spread Matrix.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	34.8
Energy (Kj)	147.5
Protein (g)	1.6
Carbohydrate, total (g)	3.1
Fats, total (g)	2
Sugars, total (g)	0.4
Fats, saturated (g)	0.3
Fiber, total dietary (g)	1.2
Sodium (mg)	103.9
Calcium (mg)	10.8
Cholesterol (mg)	0.2
Iron (mg)	0.5
Vitamin A (µg_RAE)	10.8
Vitamin C (mg)	0

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

## Signature Sauces, Dressings & Spreads



1 Cup

### CREATE SIGNATURE SPREADS WITH *MINOR'S*® READY-TO-USE SAUCES

		Bourbon Style	Caribbean	Chile Garlic	General Tso's	Honey Citrus Pepper	Sesame	Stir Fry	Sweet & Spicy Plum	Sweet Chili	Szechuan	Teriyaki	Zesty Orange
Basic Vinaigrette	+	2 Tbsp	4 Cup	3 Cup	2 Cup	3 Cup	3 Cup	3 Cup	4 Cup	3 Cup	4 Cup	3 Cup	5 Cup
Cream Cheese	+	2 Cup	4 Cup	4 Cup	3 Cup	3 Cup	3 Cup	2 Cup	2 Cup	3 Cup	-	2 Cup	4 Cup



1 Cup

### CREATE SIGNATURE DRESSINGS, SAUCES & SPREADS WITH *MINOR'S* FLAVOR CONCENTRATES

		Ancho	Chipotle	Cilantro Lime	Fire Roasted Jalapeño	Fire Roasted Poblano	Herb de Provence	Red Chile Adobo	Roasted Garlic	Roasted Mirepoix	Sun Dried Tomato Pesto
Basic Vinaigrette	+	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp
Blue Cheese Dressing	+	1 Tbsp	1 Tbsp	1 Tbsp	3 Tbsp	3 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Caesar Dressing	+	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	-	1 Tbsp	1 Tbsp	1 Tbsp
Ranch Dress	+	2 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp
Slaw Dressing	+	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	-	1 Tbsp	1 Tbsp	2 Tbsp
Thousand Island Dressing	+	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp
Alfredo Sauce	+	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Cheese Sauce	+	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Tomato Sauce	+	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp
Cream Cheese	+	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp
Hummus	+	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp



## Signature Sauces, Dressings &amp; Spreads



1 Cup

**CREATE SIGNATURE DRESSINGS WITH  
MINOR'S® READY-TO-USE SAUCES**

		Balsamic Vinegar	Basic Vinaigrette	Cider Vinegar	Red Wine Vinegar	Rice Wine Vinegar	White Vinegar
Bourbon Style	+	2 Tbsp	4 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Caribbean	+	2 Tbsp	5 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Chile Garlic	+	2 Tbsp	5 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
General Tso's	+	3 Tbsp	4 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp
Honey Citrus Pepper	+	3 Tbsp	5 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp
Sesame	+	2 Tbsp	4 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Stir Fry	+	1 Tbsp	4 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Sweet & Spicy Plum	+	2 Tbsp	5 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Sweet Chili	+	1 Tbsp	5 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Szechuan	+	1 Tbsp	4 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Teriyaki	+	2 Tbsp	5 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Zesty Orange	+	3 Tbsp	5 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp

# FLATBREADS STATION

## MENU CONCEPTS

### *artichoke & tomato*

Spinach and Artichoke Dip topped with grilled chicken and chopped tomato

### *bourbon shrimp*

Bourbon Style barbeque shrimp with scallion, cilantro, and melted pepper jack cheese

### *chicken, chorizo & cheddar*

Fire Roasted Jalapeño spread\* topped with shredded arugula, chorizo, black beans, shredded chicken, and cheddar cheese

### *fall harvest*

Honey Citrus Pepper Sauce topped with diced roasted butternut squash, wilted spinach, and caramelized shallots

### *huevos y chorizo*

Fire Roasted Poblano crema\* topped with scrambled eggs, diced chorizo, and pepper jack cheese

### *italian countryside*

Sun Dried Tomato Pesto ricotta topped with sautéed broccoli rabe, caramelized onions, and shaved parmesan cheese

### *prosciutto & fig*

Sweet and Spicy Plum dressing\* topped with prosciutto, fig, and arugula

### *pulled pork*

Bourbon Style barbeque sauce^, pulled pork, diced scallions, shredded cheddar, and fried onions

### *red chile adobo pizza*

Red Chile Adobo pizza sauce\* with a variety of toppings

### *southwest chicken club*

Fire Roasted Jalapeño cream cheese spread\* topped with shredded Red Chile Adobo braised chicken\*, chopped bacon, diced tomato, and chopped cilantro

### *spicy alfredo*

Chipotle Alfredo\* flatbread topped with sausage, spinach, red peppers, and mozzarella

### *sun dried tomatoes & chicken*

Sun Dried Tomato Pesto vinaigrette\* topped with Chipotle marinated chicken\*, diced tomato, black beans, yellow pepper, and arugula

\* see recipe under the Flatbreads tab

\* see the Signature Flavor matrix under Flatbreads

^ see the Signature Flavor matrix under Sliders

**Featured Minor's® RTU Sauces:** Bourbon Style RTU Sauce 4x0.5Gal US, Caribbean RTU Sauce 4x0.5Gal US, Chile Garlic RTU Sauce 4x0.5Gal US, Honey Citrus Pepper RTU Sauce 4x0.5Gal US, Sweet & Spicy Plum RTU Sauce 4x0.5Gal US

**Featured Minor's Products:** Alfredo Sauce Concentrate 6x13.6oz US, Chipotle Flavor Concentrate Gluten Free 6x14.4oz US, Fire Roasted Jalapeño Flavor Concentrate Gluten Free 6x13.6oz US, Fire Roasted Poblano Flavor Concentrate Gluten Free 6x13.6oz US, Red Chile Adobo Flavor Concentrate Gluten Free 6x13.6oz US, Sun Dried Tomato Pesto Flavor Concentrate Gluten Free 6x13.6oz US

**Featured Stouffer's® Products:** Spinach Artichoke Dip Pouch 4x64oz US



# FLATBREADS STATION

## ORDER GUIDE

## Order Guide for 50 Servings

### > Dry Goods

- ☐ 1-2 Minor's® Ready-to-Use (RTU) Sauces for creating Signature Dressings and Spreads  
(see Signature Dressings, Sauces & Spreads matrix for ideas)
- ☐ 1-2 toppings \*
- ☐ 50 flatbreads

\* Additional topping ideas: artichokes, black beans, chickpeas, olives, pepperoncini, pine nuts, roasted peppers, sun dried tomatoes, and many other toppings can all be added to increase guest customization.

### > Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 3 lbs greens (ideas: arugula, baby kale, spinach)
- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^

^ Additional produce ideas: arugula, asparagus, avocado, baby kale, fresh herbs, grilled onions, grilled peaches, grilled zucchini, roasted broccoli, roasted cauliflower, roasted corn, sliced figs, spinach, squash, tomatoes, various peppers, and many other options can all be added to increase guest customization.

### > Protein

- ☐ 5 lbs protein^

- > 4 lbs Minor's Ancho portobello mushrooms or grilled marinated zucchini can be added as an alternative signature vegetable to main ingredient proteins.
- > Additional protein ideas: bacon, chicken thighs or breasts, pork loin, shrimp, steak or turkey marinated in Minor's Flavor Concentrates or Ready-to-Use Sauces all work well on this station. Bacon, ham, pepperoni, prosciutto, or sausage are other options. For increased guest customization use a combination of meats and let your guests decide which options they would like.

### > Refrigerated

- ☐ 2-3 tubs Minor's Flavor Concentrates for marinating proteins and creating Signature Dressings, Sauces and Spreads.
- ☐ 2 lbs cheese\*

\* 4 A variety of interesting cheeses can be offered to increase guest customization: aged provolone, blue cheese, boursin, brie, cheddar, dill havarti, goat cheese, habanero cheese, horseradish cheddar, and smoked cheddar.

# FLATBREADS STATION

## 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

- ☐ Place dressings, sauces and spreads in squeeze bottles or serving containers
- ☐ Prepare 3-4 Signature Dressings (see Minor's® Signature Dressings matrix)
- ☐ Prepare 3-4 Signature Spreads (see Minor's Signature Sauces and Spreads matrix)
- ☐ Prepare Minor's marinated protein recipe(s) (and/or signature vegetable recipe)
- ☐ Secure 50 flatbreads
- ☐ Secure 1-2 additional toppings
- ☐ Secure and prepare 3 lbs greens
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Shred or crumble cheese or cheeses

### > Day of Service

- ☐ Cook and slice Minor's marinated protein(s) or signature vegetable

### > Station Set Up

- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Grill or griddle pans (2)
- ☐ Heat-proof spatulas (2)
- ☐ Containers for holding Signature Sauces and Spreads and toppings cold (12)
- ☐ Spreaders for Signature Sauces and Spreads (3-4)
- ☐ Serving utensils for toppings (2)
- ☐ Bowls for tossing greens (1 for each type of dressing)
- ☐ Tongs for greens (1 for each type of dressing)
- ☐ Basket with liner & cover for holding flatbread
- ☐ Cutting board
- ☐ Pizza wheel or chef's knife
- ☐ Tongs for flatbread
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container