

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		Jalapeno Pico De Gallo - prepared	(see recipe)

Preparation Steps

1. Fold avocado pulp together with Minor's® flavored Jalapeno 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

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

Poblano Guacamole



Mix together poblano avocado pulp with jalapeño corn salsa, ripe mango and black beans for an authentic addition to any meal.

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

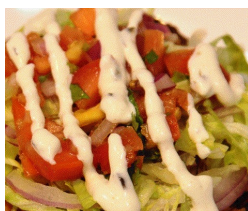
Serve with healthy chips. For additional flavored guacamole concepts, see the Signature Condiments matrix.

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.

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

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Jalapeño Avocado Pulp



Avocado, fresh lime juice and Minor's Fire Roasted Jalapeño Flavor Concentrate create a flavorful base for customizable guacamole.

Yield	38 oz.
Serves	19
Preparation time	3 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	lb	1	qt	Avocado	pulp
2	fl oz	1/4	cup	Lime juice, fresh	
4	oz	1/2	cup	<u>MINOR'S® Fire Roasted Jalapeño Flavor Concentrate Gluten Free (6x13.6oz)US</u>	

Preparation Steps

1. On the day of service, thoroughly combine the avocado, Fire Roasted Jalapeno Flavor Concentrate and lime juice.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	85.8
Energy (Kj)	361.4
Protein (g)	1.1
Carbohydrate, total (g)	5.1
Fats, total (g)	7.6
Sugars, total (g)	0.6
Fats, saturated (g)	1.1
Fiber, total dietary (g)	3.3
Sodium (mg)	104.5
Calcium (mg)	7.6
Cholesterol (mg)	0
Iron (mg)	0.4
Fats, monounsaturated (g)	5
Fats, polyunsaturated (g)	1.1
Vitamin A (µg_RAE)	4.2
Vitamin C (mg)	14.6
Vitamin D (µg)	0

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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 Pico De Gallo



A spicy salsa fresca made from ripe tomatoes, sweet red onion, fresh cilantro with notes of onion, lime juice and smokiness from Minor's® Fire Roasted Jalapeño Flavor Concentrate.

Yield	9 lbs.
Serves	144
Preparation time	15 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
99	oz	4-1/2	qts	Tomatoes	seeded, diced
1	lb	1	qt	Red onions	small diced
3	oz	1/2	cup	<u>MINOR'S® Fire Roasted Jalapeño Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
3	oz	1	cup	Cilantro	chopped

Preparation Steps

1. Add tomatoes, onions, Fire Roasted Jalapeno Flavor Concentrate and cilantro to a bowl. Fold together until thoroughly combined.

Chef's tip

For a milder Pico De Gallo, substitute Fire Roasted Poblano Flavor concentrate.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	5.5
Energy (Kj)	23.2
Protein (g)	0.2
Carbohydrate, total (g)	1.1
Fats, total (g)	0.1
Sugars, total (g)	0.7
Fats, saturated (g)	0
Fiber, total dietary (g)	0.3
Sodium (mg)	11.5
Calcium (mg)	3.1
Cholesterol (mg)	0
Iron (mg)	0.1
Fats, monounsaturated (g)	0
Fats, polyunsaturated (g)	0
Vitamin A (µg_RAE)	10.3
Vitamin C (mg)	3.7
Vitamin D (µg)	0

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

Poblano Avocado Pulp



Mix together poblano avocado pulp with jalapeño corn salsa, ripe mango and black beans for an authentic addition to any meal.

Yield	38 oz.
Serves	19
Preparation time	3 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	lb	1	qt	Avocado	pulp
4	oz	1/2	cup	MINOR'S® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US	
2	fl oz	1/4	cup	Lime juice, fresh	

Preparation Steps

1. On the day of service, thoroughly combine the avocado, Fire Roasted Poblano Flavor Concentrate and lime juice.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	86.2
Energy (Kj)	363.3
Protein (g)	1.1
Carbohydrate, total (g)	5.2
Fats, total (g)	7.6
Sugars, total (g)	0.6
Fats, saturated (g)	1.1
Fiber, total dietary (g)	3.3
Sodium (mg)	104.4
Calcium (mg)	7.7
Cholesterol (mg)	0
Iron (mg)	0.4
Fats, monounsaturated (g)	5
Fats, polyunsaturated (g)	1
Vitamin A (µg_RAE)	78.5
Vitamin C (mg)	14
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

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Signature Condiments



1 Cup

CREATE SIGNATURE CONDIMENTS WITH *MINOR'S*® FLAVOR CONCENTRATES

		Ancho	Chipotle	Cilantro Lime	Fire Roasted Jalapeño	Fire Roasted Poblano	Red Chile Adobo	Roasted Garlic	Roasted Mirepoix	Sun Dried Tomato Pesto
Crema	+	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp
Guacamole	+	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	-	1 Tbsp	1 Tbsp	2 Tbsp
Salsa	+	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp

CREATIVE GUACAMOLES STATION

MENU CONCEPTS

bacon & goat cheese

Fire Roasted Poblano guacamole*, bacon, caramelized onions, scallion, goat cheese, and hot sauce served with traditional tortilla chips

crab & corn

Fire Roasted Jalapeño guacamole*, crab, corn, olives, fresh cilantro, and Fire Roasted Jalapeño pico de gallo* served with blue corn chips

feta & olive

Fire Roasted Poblano guacamole* with feta cheese, olives, tomatoes, onions, and mint served with root vegetable chips

pineapple & black bean

guacamole with black beans, cojita cheese, pickled jalapeño, and roasted pineapple served with multi-grain tortilla chips

zucchini & pomegranate

guacamole with pomegranate, grilled green onions, grilled marinated zucchini, and diced mango served with plantain chips

* see recipe under the Creative Guacamoles tab

> see recipe under the Quesadillas tab

* see the Signature Flavor matrix under the Creative Guacamoles tab

Featured Minor's® Products: [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 6x13.6ozUS, [Roasted Garlic](#) Flavor Concentrate Gluten Free 6x1Lb US



CREATIVE GUACAMOLES STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ 5 lbs healthy tortilla chips
- ☐ 2-3 mexican or tex-mex hot sauces
- ☐ 1 cup mayonnaise
- ☐ 32 oz pickled jalapeño slices

> Produce

Be sure to ask your distributor about local seasonal produce.

- | | |
|--|--|
| <input type="checkbox"/> 1 lb red onion | <input type="checkbox"/> 10 lbs tomatoes |
| <input type="checkbox"/> 8 oz scallions | <input type="checkbox"/> 1 lb cilantro |
| <input type="checkbox"/> 12 lbs avocado pulp | <input type="checkbox"/> 3 lbs limes |
| <input type="checkbox"/> 3 lbs local seasonal produce^ | <input type="checkbox"/> 3 lbs local seasonal produce^ |
| <input type="checkbox"/> 3 lbs local seasonal produce^ | |

^Additional produce ideas: black beans, fresh herbs, jicama, mango, olives, onions, pineapple, pomegranate, radishes and various chiles can all be added to increase guest customization.

> Frozen

- ☐ 3 lbs fire roasted corn kernels

> Dairy

- ☐ 16 oz sour cream
- ☐ 2 lbs cojita cheese or queso fresco

> Refrigerated

- ☐ 2 tubs Minor's® Fire Roasted Jalapeño Flavor Concentrate
- ☐ 1 tub Minor's Fire Roasted Poblano Flavor Concentrate
- ☐ 2 tubs Minor's Flavor Concentrates for adding Signature Flavors
- ☐ 1 tub Minor's Red Chile Adobo Flavor Concentrate

CREATIVE GUACAMOLES 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

- ☐ Grate or crumble cheese
- ☐ Prepare 114 oz Fire Roasted Jalapeño avocado pulp (3 times the recipe)
- ☐ Prepare Fire Roasted Jalapeño corn salsa recipe
- ☐ Prepare Fire Roasted Jalapeño pico de gallo recipe
- ☐ Prepare 114 oz Fire Roasted Poblano avocado pulp (3 times the recipe)
- ☐ Prepare green chile crema recipe
- ☐ Prepare Red Chile Adobo crema recipe
- ☐ 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 5 lbs healthy tortilla chips
- ☐ Secure 8 limes
- ☐ Secure remaining cilantro

> Day of Service

- ☐ Chop cilantro for station
- ☐ Cut limes into 1/8's for station

> Station Set Up

- ☐ Mixing bowls for guacamole (2)
- ☐ Large mixing spoon or spatulas (2)
- ☐ Containers for holding ingredients cold (12)
- ☐ Serving utensils for cold ingredients (12)
- ☐ Portion scoops for avocado pulp (2)
- ☐ Basket with liner & cover (for tortilla chips)
- ☐ Tongs for tortilla chips
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container