

## Pico De Gallo Broth (Vegetable)

A customizable broth for use on a soup station featuring *Minor's®* bases and flavor concentrates.

Yield: 1 gallon  
 Serving Size: 16 (8 oz) servings  
 Prep time: 10 minutes  
 Cook time: 30 minutes



### Recipe Details

Ingredient	Weight/Metric		Measure
Water	96 fl oz	—	3 qt
Tomatoes, diced	1 lb 13 oz	835 g	1 qt
Onions, diced	7 oz	200 g	2 cups
<i>Minor's</i> Gluten Free Natural Vegetable Base	5.75 oz	160 g	1/2 cup
Tomato purée	3.25 oz	90 g	1/4 cup
<i>Minor's</i> Fire Roasted Poblano Flavor Concentrate	2 oz	60 g	4 Tbsp
<i>Minor's</i> Roasted Garlic Flavor Concentrate	1.5 oz	40 g	2 Tbsp
<i>Minor's</i> Red Chile Adobo Flavor Concentrate	.5 oz	15 g	1 Tbsp
<i>Minor's</i> Cilantro Lime Flavor Concentrate	.25 oz	8 g	1 tsp

### Preparation Steps

1. Add the water, tomatoes, onions, Vegetable Base, tomato purée, Fire Roasted Poblano, Roasted Garlic, Red Chile Adobo and Cilantro Lime Flavor Concentrates into a heavy bottomed soup pot. Whisk thoroughly to ensure the base and flavor concentrates have been dissolved.
2. Bring to a simmer for 25 minutes. Once soup is hot, it is ready for service.

# PICO DE GALLO

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ 2 lbs diced tomato in juice
- € ☐ 4 oz tomato puree
- € ☐ 1 lb brown rice
- € ☐ 1 lb crispy tortilla strips, optional
- € ☐ 1 lb pinto beans, cooked , optional

### > Produce

*\*\*be sure to ask your distributor about local seasonal produce*

- € ☐ 1 lb onions
- € ☐ 3 lbs local seasonal vegetable\*
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- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 8 oz cilantro

\* corn, tomatoes, peas, olives, scallions, jicama, onions, tomatillos, avocados, limes, carrots, kale, chard, bell pepper, jalapeno pepper, zucchini, plantains, and sweet potatoes are all vegetables that work well on this station

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### > Protein

- ☐ 6 lbs boneless skinless chicken thighs

### > Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Vegetable Base 1 tub
- € ☐ MINOR'S Fire Roasted Poblano Flavor Concentrate 1 tub
- € ☐ MINOR'S Cilantro Lime Flavor Concentrate 1 tub
- € ☐ MINOR'S Roasted Garlic Flavor Concentrate 1tub

# PICO DE GALLO

## 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

- € ☐ Prepare Pico de gallo broth recipe
- € ☐ Poach, chill, and dice for soup 6 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Reserve 1 lb crispy tortilla strips (optional item)
- € ☐ Reserve 1 lb cooked pinto beans (optional)
- € ☐ Prepare 1 lb (dry weight) brown rice

### > Day of Service

- €€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop 8 oz cilantro

### > Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (11)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (11)

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