

AREPAS STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ 1 tub Minor's® Dry Roux, 2.5lb size
- ☐ 1 jug Minor's Honey Citrus Pepper Ready-to-Use (RTU) Sauce
- ☐ 64 oz canned diced tomatoes in juice
- ☐ 1 oz black or white sesame seed
- ☐ 8 oz mayonnaise
- ☐ 1 oz white vinegar
- ☐ 1 oz rice vinegar
- ☐ 50 oz canned black beans

> Produce

Be sure to ask your distributor about local seasonal produce.

- | | |
|---|--|
| <input type="checkbox"/> 6 lbs tomatoes | <input type="checkbox"/> 1 lb white onions |
| <input type="checkbox"/> 1 lb onion | <input type="checkbox"/> 1 red onion |
| <input type="checkbox"/> 2 green bell peppers | <input type="checkbox"/> 2 red bell peppers |
| <input type="checkbox"/> 2 oz scallions | <input type="checkbox"/> 1 oz parsley |
| <input type="checkbox"/> 12 oz cilantro | <input type="checkbox"/> 4 lbs avocado pulp (or 16 avocados) |
| <input type="checkbox"/> 2 pineapples | <input type="checkbox"/> 12 limes |

> Protein

- ☐ 7 lbs beef chuck roast
- ☐ 2 lbs boneless skinless chicken breast

> Frozen

- ☐ 2- 72oz trays Stouffer's® Corn Pudding

> Refrigerated

- ☐ 1 tub Minor's Ancho Flavor Concentrate
- ☐ 1 tub Minor's Fire Roasted Jalapeño Flavor Concentrate
- ☐ 1 tub Minor's Fire Roasted Poblano Flavor Concentrate
- ☐ 1 tub Minor's Natural Gluten Free Beef Base
- ☐ 1 tub Minor's Natural Gluten Free Chicken Base
- ☐ 1 tub Minor's Natural Gluten Free Vegetable Base
- ☐ 1 tub Minor's Red Chile Adobo Flavor Concentrate
- ☐ 16 oz sour cream
- ☐ 3 lbs cojita cheese or another mild white cheese

AREPAS 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

- ☐ Fill two (2) squirt bottles with vegetable/canola oil
- ☐ Open, drain, and rinse black beans
- ☐ Prepare two (2) Signature Arepa Batter recipes* (see Signature Arepa Batter matrix)
- ☐ Prepare braised beef for de pabellon arepa recipe
- ☐ Prepare reina pepiada arepa filling recipe
- ☐ Prepare Fire Roasted Jalapeño pico de gallo recipe (complete salsa recipe prior to starting guacamole recipe)
- ☐ Prepare Fire Roasted Jalapeño guacamole recipe
- ☐ Prepare green chile crema recipe
- ☐ Prepare Honey Citrus Pepper pineapple salsa recipe
- ☐ Prepare Red Chile Adobo crema recipe

* Arepas may be cooked to order or in advance depending on style and volume of service

> Day of Service

- ☐ Heat braised beef for de pabellon arepa filling
- ☐ Chop remaining cilantro for station (approximately 8 oz)
- ☐ Cut limes into 1/8's for station
- ☐ Crumble or shred cheese if necessary

> Station Set Up

- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Appropriately sized non-stick sauté pans (2)
- ☐ Heat-proof spatula (2)
- ☐ Containers for holding batters cold (2)
- ☐ 2 oz ladles for batters (2)
- ☐ Chaffer for holding beef for de pabellon arepa filling hot
- ☐ Tongs for beef for de pabellon arepa filling
- ☐ Containers for holding items cold (9)
- ☐ Serving utensils for cold items (9)
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container