

## California Breakfast Smothered Sandwich

This sandwich is packed with vegetables and topped with *Minor's*® Hollandaise Sauce for a creative combination of flavors.

Yield: 30 lbs, 7 oz  
Serves: 50  
Prep time: 3 minutes  
Cook time: 1 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Poblano Avocado Spread, prepared	50	oz	3 qt
Bread, whole grain, 100%, sliced	87.5	oz	100 slices
Spinach, fresh, baby	25	oz	1-1/2 gal
Zucchini, sliced, grilled	100	oz	100 slices
Tomatoes, sliced	112.5	oz	100 slices
Olive oil	16	fl oz	2 cups
<i>Minor's</i> Hollandaise Sauce Gluten Free (12x24oz Pouch)	100	oz	3 qt, 1/2 cup

### Preparation Steps

1. Spread 1 Tbsp of Poblano Avocado Spread on each piece of bread. Add 1/2 cup spinach, 3 slices zucchini and 2 slices of tomato.
2. In a preheated sauté pan, add 1 tsp of olive oil. Once the oil is hot, gently press the sandwich together and place it into the sauté pan. After one side is golden brown, flip the sandwich. It may be necessary to add 1 tsp of additional oil at that point.
3. When both sides of the sandwich are golden brown, top with 1/4 cup of *Minor's* Hollandaise Sauce and serve.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	413
Energy (Kj)	1796
Protein (g)	6.6
Carbohydrate, total (g)	30
Fats, total (g)	32
Sugars, total (g)	4.7
Fats, saturated (g)	12
Fiber, total dietary (g)	11
Sodium (mg)	453
Calcium (mg)	193
Cholesterol (mg)	73.3
Iron (mg)	2.4
Vitamin A (µg_RAE)	236
Vitamin C (mg)	22

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

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

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## Poblano Avocado Spread

Add spice to any dish with this creamy avocado spread.

Yield: 51 fl oz  
Serves: 51  
Prep time: 3 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Avocado, pulp	48	oz	1-1/2 qt
Minor's® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz) US	3	oz	1/3 cup

### Preparation Steps

1. In a mixing bowl, thoroughly fold together the avocado and Minor's Fire Roasted Poblano Flavor Concentrate.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	45
Energy (KJ)	190
Protein (g)	0.6
Carbohydrate, total (g)	2.5
Fats, total (g)	4.1
Sugars, total (g)	0
Fats, saturated (g)	0.6
Fiber, total dietary (g)	1.8
Sodium (mg)	30
Calcium (mg)	4
Cholesterol (mg)	0
Iron (mg)	0
Vitamin A (µg_RAE)	3
Vitamin C (mg)	1

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

# CALIFORNIA BREAKFAST SMOTHERED SANDWICH

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ 100 slices of bread, whole grain

### > Produce

*Be sure to ask your distributor about local seasonal produce.*

- € ☐ 3 lbs local seasonal spinach  
€ ☐ 7 lbs local seasonal tomatoes  
€ ☐ 10 lbs local seasonal zucchini  
€ ☐ 3 lbs local seasonal produce\*  
€ ☐ 3 lbs local seasonal produce\*

*\*Kale, various mushrooms, onions, jalapeño peppers, bell peppers, olives, sundried tomatoes, pickled items, chopped herbs and squash can be added to increase guest customization.*

### > Frozen

- € ☐ 5 pouches Minor's® Hollandaise Sauce

### > Protein

- € ☐ 6-1/2 lbs meat (optional)\*\*

*\*\*Bacon, sausage, ham, smoked turkey or chicken can be added to increase guest customization.*

### > Dairy

- € ☐ 1-1/4 lbs cheese (optional)\*

*\*Cheddar, Gruyere, Provolone, Mozzarella, American, Colby Jack, Jack or Swiss cheeses can be added to increase guest customization.*

### > Refrigerated

- € ☐ 1 tub Minor's Fire Roasted Poblano Flavor Concentrate  
€ ☐ 3 lbs avocado pulp

# CALIFORNIA BREAKFAST SMOTHERED SANDWICH

## 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

- € ☐ Secure whole grain bread
- € ☐ Reserve cheese (optional)
- € ☐ Clean and slice 7 lbs local seasonal tomatoes
- € ☐ Clean, slice and grill 10 lbs local seasonal zucchini
- € ☐ Clean, cut and secure 3 lbs local seasonal spinach
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce\*
- € ☐ Cook, cool and cut 6-1/4 lbs meat for smothered sandwich station (optional)
- € ☐ Reserve 3 lbs avocado pulp
- € ☐ Fill 8 oz squirt bottles with oil (3)

\*Vegetables for this station may require different levels of preparation from raw to fully cooked.

### > Day of Service

- € ☐ Heat Minor's® Hollandaise Sauce
- € ☐ Prepare Poblano Avocado Spread recipe

### > Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ 1-2 portable burners
- € ☐ Check the burner's function, power and/or fuel
- € ☐ 2 appropriate size sauté pans (nonstick omelet pans)
- € ☐ Refuse container
- € ☐ Lined basket for bread with additional linen to keep bread fresh
- € ☐ Tongs for bread (1)
- € ☐ Bain-marie for keeping sauce warm
- € ☐ 2 oz ladle for featured sauce
- € ☐ Heatproof spatula for flipping sandwiches (2)
- € ☐ Containers for holding meat, produce and condiments cold (7)
- € ☐ Tongs for prepared meat, cheese and vegetables (6)
- € ☐ Spreader or spatula (1)
- € ☐ Knife
- € ☐ Small cutting board