

## 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	MINOR'S® Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.	
1	tsp			MINOR'S® Chipotle Flavor Concentrate 6x14.4 oz.	
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.

## Honey Citrus Pepper Pineapple Salsa



Use this versatile, sweet and spicy salsa for topping or dipping with a number of applications.

Yield	1-1/2 qts
Serves	38
Preparation time	3 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1.5	lb	1 qt		Pineapple	diced
4	oz	1 cup		Red bell pepper	diced
2	oz	1/2 cup		Red onion	diced
.3	oz	1/2 cup		Cilantro	chopped
.25	oz	1 tbsp		Sesame seed	
8	oz	1 cup		<u>MINOR'S® Honey Citrus Pepper RTU Sauce 4x0.5 gal.</u>	

### Preparation Steps

1. Combine the pineapple, peppers, onions, cilantro, sesame seeds and Honey Citrus Pepper Sauce. Marinate for at least 1 hour.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	22.8
Energy (Kj)	98.9
Protein (g)	0.2
Carbohydrate, total (g)	5.4
Fats, total (g)	0.2
Sugars, total (g)	4.2
Fats, saturated (g)	0
Fiber, total dietary (g)	0.4
Sodium (mg)	34.9
Calcium (mg)	5
Cholesterol (mg)	0
Iron (mg)	0.1
Vitamin A (µg_RAE)	10.5
Vitamin C (mg)	12.4

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

## Poblano Marinated Chicken



A gentle toss in savory Fire Roasted Poblano-oil infuses lean chicken with rich flavor while tenderizing the meat. The mellow heat of the roasted chiles is accented by hints of tangy lime, onions, garlic, and a punch of cilantro that drives home the authentic latin taste.

Yield	15 lbs.
Serves	50
Preparation time	2 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
16	fl oz	2 cups		Canola oil	
1	lb	2 cups		<u>MINOR'S® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
15	lb	50 each		Chicken	thighs

### Preparation Steps

1. Whisk together the oil and Fire Roasted Poblano Flavor Concentrate.
2. Add chicken thighs and toss until all pieces are evenly coated.
3. Marinate, refrigerated, for a minimum of 4 hours.

### Chef's tip

Rub with Marinade the day before service and marinate overnight.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	386.6
Energy (KJ)	1621.6
Protein (g)	25.6
Carbohydrate, total (g)	1.3
Fats, total (g)	30.5
Sugars, total (g)	0.4
Fats, saturated (g)	6.6
Fiber, total dietary (g)	0.2
Sodium (mg)	248.8
Calcium (mg)	17.4
Cholesterol (mg)	102.1
Iron (mg)	1.4
Fats, monounsaturated (g)	14.4
Fats, polyunsaturated (g)	7.4
Vitamin A (µg_RAE)	170
Vitamin C (mg)	14.8
Vitamin D (µg)	0.3

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

## Poblano Slaw



A common slaw gets creative with the addition of Minor's Fire Roasted Poblano Flavor Concentrate.

Yield	2 qts
Serves	64
Preparation time	2 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
8	oz		1 cup	Slaw Dressing	
2	oz		1/4 cup	<u>MINOR'S® Culinary Cream® 2x5 lb.</u>	
1.5	oz		3 tbsp	<u>MINOR'S® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
1	lb		2 qts	Cole slaw	

### Preparation Steps

1. Combine slaw dressing, Culinary Cream, and Fire Roasted Poblano Flavor Concentrate.
2. Toss slaw dressing with cabbage mix. Keep chilled until service.

### Chef's tip

Kick up the heat index by substituting Minor's Fire Roasted Poblano Flavor Concentrate with Fire Roasted Jalapeno Flavor Concentrate.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	22.1
Energy (KJ)	98.1
Protein (g)	0.2
Carbohydrate, total (g)	1.9
Fats, total (g)	1.6
Sugars, total (g)	0.8
Fats, saturated (g)	0.3
Fiber, total dietary (g)	0.1
Sodium (mg)	39.4
Calcium (mg)	4
Cholesterol (mg)	2
Iron (mg)	0.1
Vitamin A (µg_RAE)	13.8
Vitamin C (mg)	3.2

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

## Sweet Plum and Wasabi Slaw



This savory slaw made with cabbage, bell pepper, onion and Sweet and Spicy Plum Sauce stands out on any dish, and may be used across a number of applications as an individual side or topping.

Yield	2 qts
Serves	64
Preparation time	4 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1	lb	2	qts	Cabbage, white	
2	oz	1	cup	Red bell pepper	julienne
2	oz	1	cup	Green Bell Pepper	julienne
2	oz	1	cup	Red onion	julienne
8	oz	1	cup	<u>MINOR'S® Sweet &amp; Spicy Plum Sauce RTU 4x05 gal.</u>	
2	fl oz	1/4		Rice vinegar	

### Preparation Steps

1. Combine cabbage, red and green peppers, and onions.
2. Combine Sweet & Spicy Plum Sauce and rice vinegar.
3. Toss the plum dressing with cabbage mix. Keep chilled until service.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	11.8
Energy (Kj)	51.7
Protein (g)	0.1
Carbohydrate, total (g)	2.7
Fats, total (g)	0.1
Sugars, total (g)	2.2
Fats, saturated (g)	0
Fiber, total dietary (g)	0.2
Sodium (mg)	42
Calcium (mg)	3.8
Cholesterol (mg)	0
Iron (mg)	0.1
Vitamin A (µg_RAE)	3.9
Vitamin C (mg)	4.7

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