

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

Croque Monsieur

Take a typical ham and cheese sandwich up a notch with rich and creamy Gruyere sauce.

Yield: 25-3/4 lbs
Serves: 50
Prep time: 1 minutes
Cook time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Bread, Multi-Grain (includes whole-grain), sliced	87.5	oz	100 slices
Dijon mustard	9	oz	1 cup
Ham, raw, sliced	200	oz	200 slices
Olive oil	16	fl oz	2 cups
Gruyere Sauce, prepared	100	oz	3 qt, 1/2 cup

Preparation Steps

1. Spread 1 tsp of mustard on one piece of bread. Add 4 slices of ham.
2. In a preheated sauté pan, add 1 tsp 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 Gruyere sauce and serve.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	504
Energy (Kj)	2206
Protein (g)	41.7
Carbohydrate, total (g)	26.7
Fats, total (g)	24.7
Sugars, total (g)	3.5
Fats, saturated (g)	7.4
Fiber, total dietary (g)	3.7
Sodium (mg)	3488
Calcium (mg)	178
Cholesterol (mg)	92
Iron (mg)	3
Vitamin A (µg_RAE)	31
Vitamin C (mg)	0

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

Gruyere Sauce

Give your entrees an extra layer of flavor with this rich and creamy cheese sauce.

Yield: 100 fl oz
Serves: 50
Prep time: 5 minutes
Cook time: 10 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Nutmeg, ground	1.25	tsp	
Gruyere cheese, mild, shredded	20	oz	2-1/2 qt
<i>Trio</i> ® White Sauce, prepared	80	oz	2-1/2 qt

Preparation Steps

1. Whisk nutmeg into hot *Trio* White Sauce.
2. Whisk in cheese and hold sauce warm in a bain-marie.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	67
Energy (Kj)	284
Protein (g)	3.6
Carbohydrate, total (g)	3.8
Fats, total (g)	4.1
<i>Sugars, total (g)</i>	0.3
Fats, saturated (g)	2.5
Fiber, total dietary (g)	0.1
Sodium (mg)	120
Calcium (mg)	116
Cholesterol (mg)	13
Iron (mg)	0
Vitamin A (µg_RAE)	31
Vitamin C (mg)	0

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

CROQUE MONSIEUR SMOTHERED SANDWICH

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 100 slices of bread, whole grain
- € ☐ 1 cup Dijon mustard
- € ☐ 2 tsp nutmeg
- € ☐ 1 bag Trio® White Sauce

> Produce

Be sure to ask your distributor about local seasonal produce.

- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*
- € ☐ 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.*

> Protein

- € ☐ 13 lbs ham**

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

> Dairy

- € ☐ 1-1/4 lbs Gruyere cheese*

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

CROQUE MONSIEUR 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 100 slices whole grain bread
- € ☐ Secure 1 cup Dijon mustard
- € ☐ Reserve Gruyere cheese
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce*
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce*
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce*
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce*
- € ☐ Slice (if necessary) 13 lbs ham for Croque Monsieur Station
- € ☐ 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

- € ☐ Prepare/heat Gruyere sauce

> 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

Smoked Turkey and Cheddar Smothered Sandwich

Update a traditional turkey sandwich with creamy Cheddar cheese on top.

Yield: 26 lbs, 9 oz
Serves: 50
Prep time: 1 minutes
Cook time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Bread, Multi-Grain (includes whole-grain), sliced	87.5	oz	100 slices
Adobo Mayonnaise, prepared	25	oz	3 cups
Turkey, smoked, sliced	200	oz	200 slices
Olive oil	16	fl oz	2 cups
<i>Chef-Mate</i> ® Basic Cheddar Cheese Sauce	100	oz	3 qt, 1/2 cup

Preparation Steps

1. Spread 1 Tbsp of Adobo Mayonnaise on one piece of bread. Add 4 slices turkey.
2. In a preheated sauté pan, add 1 tsp of olive oil. Once the olive 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 *Chef-Mate* Basic Cheddar Cheese Sauce and serve.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	477
Energy (KJ)	2050
Protein (g)	30.7
Carbohydrate, total (g)	29.8
Fats, total (g)	25.5
<i>Sugars, total (g)</i>	4.6
Fats, saturated (g)	5.5
Fiber, total dietary (g)	4
Sodium (mg)	736
Calcium (mg)	91
Cholesterol (mg)	81
Iron (mg)	3
Vitamin A (µg_RAE)	19
Vitamin C (mg)	0

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

Adobo Mayonnaise

Add extra flavor to any sandwich or side dish with this slightly spicy seasoned spread.

Yield: 3 cups
Serves: 50
Prep time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Minor's® Red Chile Adobo Flavor Concentrate	1.5	fl oz	3 Tbsp
Mayonnaise, fat-free	24	oz	3 cups

Preparation Steps

1. Thoroughly whisk together the *Minor's* Red Chile Adobo Flavor Concentrate and mayonnaise.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	13
Energy (Kj)	56
Protein (g)	
Carbohydrate, total (g)	2.2
Fats, total (g)	0.5
Sugars, total (g)	1.4
Fats, saturated (g)	
Fiber, total dietary (g)	0.3
Sodium (mg)	114
Cholesterol (mg)	1
Iron (mg)	
Vitamin A (µg_RAE)	8
Vitamin C (mg)	

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

SMOKED TURKEY AND CHEDDAR SMOTHERED SANDWICH

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 100 slices of bread, whole grain
- € ☐ 1 qt fat-free mayonnaise
- € ☐ 1 can Chef-Mate® Basic Cheddar Cheese Sauce

> Produce

Be sure to ask your distributor about local seasonal produce.

- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*
- € ☐ 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.*

> Protein

- € ☐ 13 lbs smoked turkey breast**

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

> Refrigerated

- € ☐ 1 tub Minor's® Red Chile Adobo Flavor Concentrate

SMOKED TURKEY AND CHEDDAR 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
- € ☐ Prepare Adobo Mayonnaise recipe
- € ☐ Secure 1 can Chef-Mate® Basic Cheddar Cheese Sauce
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce*
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce*
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce*
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce*
- € ☐ Secure 13 lbs smoked turkey for smothered sandwich station
- € ☐ 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 cheese sauce

> 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