

Adobo Chicken Quesadilla



A classic cheese quesadilla kicked up a notch with pepper jack cheese, *Minor's®* Red Chile Adobo chicken and spicy sauces.

Yield	4-1/2 oz.
Serves	1
Preparation time	1 minute
Cooking time	4 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	oz	2 each		Tortilla, flour, 6" 98% fat free	
3/4	oz	1/4 cup		Pepper jack cheese	shredded
1	oz			Adobo Braised Chicken - prepared	(see recipe)
1/4	oz	1 tbsp		Jalapeno Pico De Gallo - prepared	(see recipe)
1	tsp			Green Chile Crema - prepared	

Preparation Steps

1. On one tortilla, evenly spread about half of the chosen shredded cheese.
2. Top with chosen protein and/or fillings.
3. Top with remaining cheese and remaining tortilla.
4. Place in sauté pan or on a grill or griddle over medium high heat, and toast one side of the quesadilla.
5. Once one side is golden and crispy, flip and repeat.
6. Top with chosen toppings, sauces, and/or salsas.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	245.3
Energy (KJ)	1066.5
Protein (g)	12.1
Carbohydrate, total (g)	34.2
Fats, total (g)	6.8
Sugars, total (g)	3.2
Fats, saturated (g)	2.9
Fiber, total dietary (g)	1.9
Sodium (mg)	762.6
Calcium (mg)	313.4
Cholesterol (mg)	23.6
Iron (mg)	1.6
Vitamin C (mg)	2.6

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

Braised Adobo Chicken Stacked Tostada



A deep fried corn tortilla serves as the foundation for a combination of any number of delicious toppings including braised proteins, grilled vegetables, next-level guacamoles and signature salsas.

Yield	6-1/2 oz.
Serves	1
Preparation time	1 minute
Cooking time	3 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1/2	oz			Corn Tortilla	grilled until crispy
1.5	oz	3	tbsp	Adobo Black Beans - prepared	(see recipe)
1.5	oz			Adobo Braised Chicken - prepared	(see recipe)
1/2	oz	1/4	cup	Lettuce, iceberg	shredded
1	oz	2	tbsp	Jalapeno Pico De Gallo - prepared	(see recipe)
1	oz	1	tbsp	Jalapeno Guacamole - prepared	(see recipe)
1/2	oz	1	tbsp	Green Chile Crema - prepared	(see recipe)

Preparation Steps

1. Top tortilla with prepared Adobo Black Beans.
2. Add chosen adobo braised chicken.
3. Top with chosen condiments, toppings, salsas, and sauces.

Chef's tip

Be sure to griddle enough tortillas for tostadas prior to, and during service, to ensure efficient operation of station.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	184.4
Energy (KJ)	773.7
Protein (g)	9.4
Carbohydrate, total (g)	21.6
Fats, total (g)	7.3
Sugars, total (g)	2.3
Fats, saturated (g)	1.6
Fiber, total dietary (g)	6.2
Sodium (mg)	146.8
Calcium (mg)	37
Cholesterol (mg)	20.8
Iron (mg)	1.6
Vitamin A (µg_RAE)	77.7
Vitamin C (mg)	11.5

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

Mushroom Al Pastor Taco



A fresh re-imagining of Al Pastor combines the smoky and nutty flavor of tender Ancho marinated Portobello mushrooms tempered with the traditional sweetness of pineapple and cinnamon. Top with crisp cabbage and a drizzle of Red Chile Adobo crema.

Yield	4.4 oz.
Serves	1
Preparation time	1 minute
Cooking time	3 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1	oz	1 each		Tortilla, flour, 6" 98% fat free	
1.5	oz	3 tbsp		Ancho Portobello Mushrooms - prepared	(see recipe)
1/2	oz	1/4 cup		Cabbage, white	shredded thin
1/4	oz			Red onions	shaved thin
1	oz	2 tbsp		Pineapples	diced
1	tsp			Red Chile Adobo Crema - prepared	(see recipe)
1	tsp			Cilantro	fresh, chopped

Preparation Steps

1. Top tortilla with ancho portobello mushrooms and chose vegetable.
2. Add chosen toppings, salsas, and/or sauces. (see Signature Condiment Matrix.)

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	117.1
Energy (Kj)	512.5
Protein (g)	4.1
Carbohydrate, total (g)	23.8
Fats, total (g)	1.5
Sugars, total (g)	5.3
Fats, saturated (g)	0.4
Fiber, total dietary (g)	2.4
Sodium (mg)	252.3
Calcium (mg)	45.4
Cholesterol (mg)	0.4
Iron (mg)	1.1
Vitamin A (µg_RAE)	21.9
Vitamin C (mg)	15.9

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

Shrimp Taco



Serve street tacos inspired by the sea with shrimp, cabbage, jalapeño corn salsa and Red Chile Adobo crema.

Yield	3 oz.
Serves	1
Preparation time	1 minute

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1	oz	1 each		Tortilla, flour, 6" 98% fat free	
1.5	oz			Shrimp, peeled and cooked	
1/2	oz	1/4 cup		Cabbage, white	
1/2	oz	1 tbsp		Jalapeno Corn Salsa - prepared	(see recipe)
1	tsp			Red Chile Adobo Crema - prepared	(see recipe)

Preparation Steps

1. Top tortilla with shrimp and chosen vegetables.
2. Add chosen toppings, salsas, and/or sauces.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	133
Energy (KJ)	576.6
Protein (g)	12
Carbohydrate, total (g)	18.4
Fats, total (g)	1.5
Sugars, total (g)	1.9
Fats, saturated (g)	0.5
Fiber, total dietary (g)	1.5
Sodium (mg)	294.7
Calcium (mg)	53.6
Cholesterol (mg)	83.3
Iron (mg)	2.1
Vitamin A (µg_RAE)	37.7
Vitamin C (mg)	7.7

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

Adobo Black Beans



Add extra flavor to basic black beans with Minor's® Red Chile Adobo Flavor Concentrate.

Yield	1 gal
Serves	85
Preparation time	5 minutes
Cooking time	10 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
8	lb	1	gal	Black beans, canned	rinsed, drained, cooked
12	fl oz	1-1/2	cup	Water	
1-1/2	oz	2	tbsp	MINOR'S® Gluten Free vegetable Base Made with Natural Ingredients (6x1lb)US	
6	oz	3/4	cup	<u>MINOR'S® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US</u>	

Preparation Steps

- Place 2 cups of black beans in a food processor with water, Red Chile Adobo Flavor Concentrate and Vegetable Base. Purée until smooth.
- Thoroughly toss remaining black beans with adobo bean purée.
- In batches, add beans, to food processor, and pulse until desired consistency is achieved.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	41.1
Energy (Kj)	177.1
Protein (g)	2.6
Carbohydrate, total (g)	7.3
Fats, total (g)	0.3
Sugars, total (g)	0
Fats, saturated (g)	0.1
Fiber, total dietary (g)	3.0
Sodium (mg)	210.1
Cholesterol (mg)	0
Iron (mg)	0.9
Vitamin A (µg_RAE)	18.7

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

Adobo Braised Chicken



Despite being only four ingredients long, this seared and shredded chicken recipe delivers a rich, full bodied flavor normally associated with more time and labor-intensive dishes. The Minor's® Red Chile Adobo braising liquid gets its sweet, earthy flavor from a puree of dried ancho chiles, onions, Latin spices and lime juice. Stewed tomatoes provide another punch of umami.

Yield	30 oz.
Serves	20
Preparation time	2 minutes
Cooking time	100 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	lb			Chicken thigh without bone	
16	fl oz	2 cups		Water	
8	oz	1 cup		Tomatoes, whole, canned in juice, low salt	
2	oz	2 tbsp		MINOR'S® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US	

Preparation Steps

1. Sear chicken thighs on medium high heat in braising pan.
2. Whisk together the water and Red Chile Adobo Flavor Concentrate, and add it to the braising pan.
3. Add diced tomatoes and bring liquid to a simmer. Cover pan and place in a 350°F convection oven for approximately 90 minutes or until chicken is fork tender.
4. Remove chicken from broth and shred.
5. If the broth hasn't fully reduced to a sauce by the time the chicken has finished cooking, reduce it over medium heat.
6. Toss shredded chicken with thickened adobo sauce.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	101.7
Energy (Kj)	426.8
Protein (g)	8
Carbohydrate, total (g)	0.7
Fats, total (g)	7.2
Sugars, total (g)	0.3
Fats, saturated (g)	2
Fiber, total dietary (g)	0.2
Sodium (mg)	58
Calcium (mg)	9.1
Cholesterol (mg)	38.1
Iron (mg)	0.6
Vitamin A (µg_RAE)	66.1
Vitamin C (mg)	2.8

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

Adobo Red Sauce



Speed scratch red chile sauce featuring MINOR'S® Red Chile Adobo Flavor Concentrate and MINOR'S® Gluten Free Vegetable Base.

Yield	130 fl.oz.
Serves	65
Preparation time	5 minutes
Cooking time	10 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
105	oz	1 (No 10) can		Tomato puree	
1/2	oz	1-1/2 tbsp		<u>MINOR'S® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
3/4	oz	1 tbsp		<u>MINOR'S® Gluten Free Vegetable Base made with Natural Ingredients (6x1lb)</u>	
1/2	tsp			Cumin, ground	
32	fl oz	1 qt		Water	

Preparation Steps

1. In a pot over medium heat, blend together tomato puree, Red Chile Adobo Flavor Concentrate, Vegetable Base, cumin and water. Simmer for 20-25 minutes. Season with salt and pepper to taste.

Chef's tip

Great for tacos, tostadas and quesadillas.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	18.2
Energy (Kj)	75.8
Protein (g)	0.8
Carbohydrate, total (g)	4.2
Fats, total (g)	0.1
Sugars, total (g)	2.2
Fats, saturated (g)	0
Fiber, total dietary (g)	0.9
Sodium (mg)	38.8
Calcium (mg)	8.8
Cholesterol (mg)	0
Iron (mg)	0.8
Fats, monounsaturated (g)	0
Fats, polyunsaturated (g)	0.1
Vitamin A (µg_RAE)	14.2
Vitamin C (mg)	4.9
Vitamin D (µg)	0

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Ancho Portobello Mushrooms



Make an impact on any dish with sautéed portobello mushrooms flavored with cinnamon and Minor's® Ancho Flavor Concentrate.

Yield	1-1/2 cups
Serves	8
Preparation time	5 minutes
Cooking time	12 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
8	oz	1 qt		Portobello mushrooms	minced
1/8	tsp			Cinnamon, ground	
1/2	fl oz	1 tbsp		Water	
1/2	oz	1 tbsp		<u>MINOR'S® Ancho Flavor Concentrate Gluten Free 6x14.4 oz.</u>	

Preparation Steps

1. Sauté minced mushrooms over medium high heat for 3-4 minutes.
2. Whisk together Ancho Flavor Concentrate, cinnamon, and water.
3. Pour flavor concentrate mixture over mushrooms, and toss until thoroughly combined.
4. Continue to cook until excess water has evaporated.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	12.6
Energy (KJ)	54.2
Protein (g)	0.7
Carbohydrate, total (g)	1.5
Fats, total (g)	0.4
Sugars, total (g)	0.7
Fats, saturated (g)	0.1
Fiber, total dietary (g)	0.5
Sodium (mg)	41.4
Calcium (mg)	3.5
Cholesterol (mg)	0
Iron (mg)	0.2
Vitamin A (µg_RAE)	8.8
Vitamin C (mg)	0.3

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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

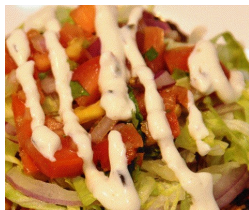
Rub with marinade the day before service, and marinate overnight.

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.

Green Chile Crema



A fresh and flavorful Latin crema enhanced with smoky poblano, onions, garlic, cilantro and lime juice.

Yield	2-1/4 cups
Serves	108
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
12.5	oz	1-1/2 cups		Sour Cream, reduced fat, cultured	or Fat free
4	oz	1/2 cup		Mayonnaise, fat free	
1	oz	2 tbsp		<u>MINOR'S® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
1	fl oz	2 tbsp		Lime juice, fresh	

Preparation Steps

1. Whisk together sour cream, mayonnaise, lime juice and Fire Roasted Poblano Flavor Concentrate.

Chef's tip

For additional flavored crema concepts, refer to the Signature Sauce Matrix.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	5.8
Energy (Kj)	25.6
Protein (g)	0.1
Carbohydrate, total (g)	0.4
Fats, total (g)	0.4
Sugars, total (g)	0.1
Fats, saturated (g)	0.3
Fiber, total dietary (g)	0
Sodium (mg)	15.6
Cholesterol (mg)	1.4
Iron (mg)	0
Vitamin A (µg_RAE)	4.3
Vitamin D (µg)	0.3

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

Jalapeño Corn Salsa



A versatile speed scratch salsa featuring sweet corn, fresh tomatoes, scallions, cilantro and a little heat from *Minor's*® Jalapeño Flavor Concentrate. Serve as a side dish or fresh topping.

Yield	6-1/4 lbs.
Serves	50
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
40	oz	1-1/2 qts		Corn	roasted kernels
6.25	oz	3 cups		Scallions	chopped
53	oz	1-1/2 qts		Jalapeño Pico De Gallo - prepared	(see recipe)

Preparation Steps

1. Combine corn, scallions, and Minor's flavored Jalapeño Pico de Gallo.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	27.6
Energy (Kj)	115.7
Protein (g)	1.1
Carbohydrate, total (g)	6
Fats, total (g)	0.4
Sugars, total (g)	1.7
Fats, saturated (g)	0.1
Fiber, total dietary (g)	1.1
Sodium (mg)	18.5
Calcium (mg)	6.9
Cholesterol (mg)	0
Iron (mg)	0.3
Fats, monounsaturated (g)	0.1
Fats, polyunsaturated (g)	0.2
Vitamin A (µg_RAE)	17
Vitamin C (mg)	6.8
Vitamin D (µg)	0

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

Jalapeño Green Sauce



Speed scratch green jalapeno sauce featuring MINOR'S® Jalapeño Flavor Concentrate and MINOR'S® Gluten Free Vegetable Base.

Yield	130 fl.oz.
Serves	62
Preparation time	5 minutes
Cooking time	20 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
132	oz	2 gal		Tomatillos	
8	oz	1 cup		MINOR'S® Jalapeño Flavor Concentrate Gluten Free (6x13.6oz)US	
1/2	oz	1 tbsp		MINOR'S® Gluten Free Vegetable Base made with Natural Ingredients (6x1lb)	
2	fl oz	1/4 cup		Olive Oil	
1-1/4	oz	1-1/2 cup		Cilantro	
2	lb	2 qt		Onion	
32	fl oz	1 qt		Water	

Preparation Steps

- Combine olive oil, tomatillos, and onions. Coat the onions and tomatillos evenly with oil and place on a sheet pan for roasting. Roast in a convection oven at 425-degrees for 10-15 minutes.
- Add roasted onions and tomatillos to a blender with Fire Roasted Jalapeno Flavor Concentrate. Puree until smooth.
- Add cilantro to pureed tomatillos and puree until the sauce takes on a bright green color and the cilantro is fully incorporated into the sauce.
- Combine the water with Vegetable Base and add to green sauce. Blend until fully incorporated.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	39.3
Energy (Kj)	165.8
Protein (g)	0.8
Carbohydrate, total (g)	5.5
Fats, total (g)	1.9
Sugars, total (g)	3.1
Fats, saturated (g)	0
Fiber, total dietary (g)	1.4
Sodium (mg)	80.4
Calcium (mg)	9.0
Cholesterol (mg)	0
Iron (mg)	0.5
Fats, monounsaturated (g)	1
Fats, polyunsaturated (g)	0.5
Vitamin A (µg_RAE)	6.3
Vitamin C (mg)	13.6
Vitamin D (µg)	0

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

Jalapeño Guacamole



A colorful and zesty speed-scratch guacamole featuring hints of garlic, onion and heat from Fire Roasted Jalapeños.

Yield 6-1/4 lbs.
Serves 50
Preparation time 5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
4	lb	2 qts		Avocado	pulp
45	oz	2 qts		Jalapeño Pico De Gallo - prepared	(see recipe)

Preparation Steps

1. Fold avocado pulp together with Minor's® flavored Jalapeño Pico de Gallo.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	64
Energy (KJ)	267.9
Protein (g)	1
Carbohydrate, total (g)	4.3
Fats, total (g)	5.4
Sugars, total (g)	1
Fats, saturated (g)	0.8
Fiber, total dietary (g)	2.7
Sodium (mg)	14.9
Calcium (mg)	7.7
Cholesterol (mg)	0
Iron (mg)	0.3
Fats, monounsaturated (g)	3.6
Fats, polyunsaturated (g)	0.7
Vitamin A (µg_RAE)	13.5
Vitamin C (mg)	7.6
Vitamin D (µg)	0

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Jalapeño Pico De Gallo



A spicy salsa fresca made from ripe tomatoes, sweet red onion, fresh cilantro with notes of onion, lime juice and smokiness from Minor's® Fire Roasted Jalapeño Flavor Concentrate.

Yield	9 lbs.
Serves	144
Preparation time	15 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
99	oz	4-1/2	qts	Tomatoes	seeded, diced
1	lb	1	qt	Red onions	small diced
3	oz	1/2	cup	<u>MINOR'S® Fire Roasted Jalapeño Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
3	oz	1	cup	Cilantro	chopped

Preparation Steps

1. Add tomatoes, onions, Fire Roasted Jalapeño Flavor Concentrate and cilantro to a bowl. Fold together until thoroughly combined.

Chef's tip

For a milder Pico De Gallo, substitute Fire Roasted Poblano Flavor concentrate.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	5.5
Energy (Kj)	23.2
Protein (g)	0.2
Carbohydrate, total (g)	1.1
Fats, total (g)	0.1
Sugars, total (g)	0.7
Fats, saturated (g)	0
Fiber, total dietary (g)	0.3
Sodium (mg)	11.5
Calcium (mg)	3.1
Cholesterol (mg)	0
Iron (mg)	0.1
Fats, monounsaturated (g)	0
Fats, polyunsaturated (g)	0
Vitamin A (µg_RAE)	10.3
Vitamin C (mg)	3.7
Vitamin D (µg)	0

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

Poblano Guacamole



Mix together poblano avocado pulp with jalapeño corn salsa, ripe mango and black beans for an authentic addition to any meal.

Yield	1/3 cup
Serves	1
Preparation time	1 minute
Cooking time	3 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	oz	1/4 cup		Poblano Avocado Pulp - prepared	(see recipe)
1/2	oz	1 tbsp		Jalapeno Corn Salsa - prepared	(see recipe)
1	tsp			Mango, ripe	diced
1/2	oz	1 tbsp		Black beans, cooked	

Preparation Steps

1. Mix chosen Minor's flavored Avocado Pulp with chosen Minor's flavored salsas and condiments to create a custom guacamole.

Chef's tip

Serve with healthy chips. For additional flavored guacamole concepts, see the Signature Condiments matrix.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	114.7
Energy (KJ)	482.3
Protein (g)	2.7
Carbohydrate, total (g)	10.7
Fats, total (g)	7.8
Sugars, total (g)	1.7
Fats, saturated (g)	1.1
Fiber, total dietary (g)	4.9
Sodium (mg)	109.3
Calcium (mg)	13.7
Cholesterol (mg)	0
Iron (mg)	0.7
Fats, monounsaturated (g)	5.1
Fats, polyunsaturated (g)	1.1
Vitamin A (µg_RAE)	84.8
Vitamin C (mg)	16.9
Vitamin D (µg)	0

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

Red Chile Adobo Crema



Cool cream balances the mild heat of dried Ancho peppers and is enhanced by layers of tomato, garlic and Latin spices from Minor's® Red Chile Adobo Flavor Concentrate.

Yield	2-1/4 cups
Serves	108
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
12.5	oz	1-1/2 cups		Sour cream, fat-free	
4	oz	1/2 cup		Mayonnaise, fat-free	
1	fl oz	2 tbsp		Lime juice, fresh	
1/2	oz	1 tbsp		MINOR'S® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US	

Preparation Steps

1. Whisk together sour cream, mayonnaise, lime juice and Red Chile Adobo Flavor Concentrate.

Chef's tip

For additional flavored crema concepts, refer to the Signature Sauce Matrix.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	3.6
Energy (Kj)	15.2
Protein (g)	0.1
Carbohydrate, total (g)	0.7
Fats, total (g)	0
Sugars, total (g)	0.1
Fats, saturated (g)	0
Fiber, total dietary (g)	0
Sodium (mg)	13.9
Cholesterol (mg)	0.4
Iron (mg)	0
Vitamin A (µg_RAE)	3.6

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

Signature Sauces & Condiments



1 Cup

CREATE SIGNATURE CONDIMENTS WITH *MINOR'S*® FLAVOR CONCENTRATES

		Ancho	Chipotle	Cilantro Lime	Fire Roasted Jalapeño	Fire Roasted Poblano	Red Chile Adobo	Roasted Garlic	Roasted Mirepoix	Sun Dried Tomato Pesto
Cheese Sauce	+	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Crema	+	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp
Guacamole	+	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	-	1 Tbsp	1 Tbsp	2 Tbsp
Salsa	+	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp

QUESADILLAS STATION

MENU CONCEPTS

beef

grilled flank steak, nopalitos, queso fresco,
red onions, guacamole, and hot sauce

breakfast

scrambled egg, chorizo, pepper jack cheese,
topped with Fire Roasted Jalapeño
pico de gallo*, and sour cream

chicken

shredded chicken, pickled jalapeño, habanero
cheese, honey citrus pepper pineapple salsa^,
and green chile crema*

pork

Ancho barbeque pulled pork, caramelized
onion, smoked gouda, Fire Roasted Jalapeño
pico de gallo*, and Fire Roasted Jalapeño
green sauce*

vegetarian

braised kale, bacon, white cheddar cheese,
Fire Roasted Jalapeño corn salsa* and
Red Chile Adobo crema*

huitlacoche, caramelized onions, cojita,
Fire Roasted Jalapeño corn salsa*, and
Adobo red sauce*

roasted wild mushroom, fontina cheese, and
green chile crema*

^see recipe under the Arepas tab

* see recipe under the Quesadillas tab

* see the Signature Flavor matrix under the Quesadillas tab

Featured *Minor's*® RTU Sauces: Honey Citrus Pepper RTU Sauce 4x0.5Gal US

Featured *Minor's* Products: Ancho Flavor Concentrate Gluten Free 6x14.4oz US, Fire Roasted Jalapeño
Flavor Concentrate Gluten Free 6x13.6oz US, Fire Roasted Poblano Flavor Concentrate Gluten Free
6x13.6oz US, Red Chile Adobo Flavor Concentrate Gluten Free 6x13.6oz US,



TACOS STATION

MENU CONCEPTS

beef

shredded Chipotle beef, onions, cilantro, and
Adobo red sauce*

breakfast

Fire Roasted Jalapeño scrambled eggs, chorizo,
guacamole, onions, and fresh cilantro on a
flour tortilla

chicken

Red Chile Adobo braised chicken taco
with Fire Roasted Jalapeño pico de gallo*,
cojita cheese, pickled red onion, fresh cilantro,
and lime

fish

crispy cod taco with Fire Roasted Jalapeño
pico de gallo*, fine shredded cabbage,
red onion, cilantro, and
Red Chile Adobo crema*

Roasted Garlic bay scallop taco with
purple cabbage, cucumbers, jalapeño, and
green chile crema*

pork

Chipotle carnitas taco with roasted pineapple,
Fire Roasted Poblano guacamole*,
Fire Roasted Jalapeño green sauce*, and
fresh red onion

vegetarian

roasted sweet potato taco, black beans,
Adobo red sauce*, and Fire Roasted Jalapeño
corn salsa* in a corn tortilla

grilled marinated zucchini* taco
with shredded iceberg lettuce,
Fire Roasted Jalapeño pico de gallo*,
and green chile crema*

* see recipe under the Tacos tab

* see the Signature Flavor matrix under the Tacos tab

Featured *Minor's*® Products: Chipotle Flavor Concentrate Gluten Free 6x14.4oz US, Fire Roasted Jalapeño Flavor Concentrate Gluten Free 6x13.6oz US, Fire Roasted Poblano Flavor Concentrate Gluten Free 6x13.6oz US, Red Chile Adobo Flavor Concentrate Gluten Free 6x13.6oz US, Roasted Garlic Flavor Concentrate Gluten Free 6x1Lb US



TOSTADAS STATION

MENU CONCEPTS

beef

char-grilled skirt steak, Red Chile Adobo
black beans*, shredded cabbage,
cheddar cheese, Red Chile Adobo crema*,
tomato, and scallion

breakfast

Fire Roasted Jalapeño scrambled eggs,
Red Chile Adobo black beans*,
braised swiss chard, Fire Roasted Jalapeño
green sauce*, and shredded pepper jack
cheese

lamb

lamb picadillo, Fire Roasted Poblano
guacamole*, Fire Roasted Jalapeño pico de
gallo*, goat cheese, and mint

fish

seared tuna, Fire Roasted Jalapeño
guacamole*, shredded lettuce, jicama,
diced mango, fresh cilantro, and hot sauce

pork

Red Chile Adobo braised pork,
Red Chile Adobo black beans*, shredded
lettuce, sliced radish, corn salsa, tomato,
and hot sauce

vegetarian

grilled Ancho portobello mushrooms*,
Red Chile Adobo black beans*, shredded
lettuce, cojita cheese, Fire Roasted Jalapeño
pico de gallo*, Adobo red sauce*

* see recipe under the Tostadas tab

* see the Signature Flavor matrix under the Tostadas tab

Featured *Minor's*® Products: [Ancho](#) Flavor Concentrate Gluten Free 6x14.4oz US, [Fire Roasted Jalapeño](#) Flavor Concentrate Gluten Free 6x13.6oz US, [Fire Roasted Poblano](#) Flavor Concentrate Gluten Free 6x13.6oz US, [Red Chile Adobo](#) Flavor Concentrate Gluten Free 6x13.6oz US



QUESADILLAS STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ 100 flour tortillas, 6-inch size
- ☐ 2-3 mexican or tex-mex hot sauces
- ☐ 32 oz pickled jalapeño slices
- ☐ 1 cup mayonnaise

> Produce

Be sure to ask your distributor about local seasonal produce.

- | | |
|--|--|
| <input type="checkbox"/> 1 lb red onion | <input type="checkbox"/> 10 lbs tomatoes |
| <input type="checkbox"/> 8 oz scallions | <input type="checkbox"/> 1 lb cilantro |
| <input type="checkbox"/> 4 lbs avocado pulp (or 16 avocados) | <input type="checkbox"/> 3 lbs limes |
| <input type="checkbox"/> 3 lbs local seasonal produce^ | <input type="checkbox"/> 3 lbs local seasonal produce^ |

^Additional produce ideas: black beans, grilled onions, grilled zucchini, jicama, mango, mushrooms, olives, pineapple, radishes and various chiles can all be added to increase guest customization.

> Frozen

- ☐ 3 lbs fire roasted corn kernels

> Protein

- ☐ 5 lbs protein[>]

[>] Additional protein ideas: adobo braised chicken thighs or breasts, chorizo, pulled pork, shrimp or steak marinated in Minor's® Flavor Concentrates all work well on this station. For increased guest customization, use a combination of meats and let your guests decide which options they would like.

> Dairy

- ☐ 16 oz sour cream
- ☐ 2 lbs cheese*

* A variety of interesting cheeses like cojita, goat cheese, gouda, habanero cheese, pepper jack, pimento, queso fresco and smoked cheddar can all be added to increase guest customization.

> Refrigerated

- ☐ 1 tub Minor's Fire Roasted Jalapeño Flavor Concentrate
- ☐ 2 tubs Minor's Flavor Concentrates for adding Signature Flavors
- ☐ 1 tub Minor's Natural Gluten Free Vegetable Base
- ☐ 1 tub Minor's Red Chile Adobo Flavor Concentrate

QUESADILLAS 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

- ☐ Grate or crumble cheese
- ☐ Prepare 5 lbs Minor's® marinated protein (and/or signature vegetable)
- ☐ Prepare Adobo red sauce recipe
- ☐ Prepare green chile crema recipe
- ☐ Prepare Fire Roasted Jalapeño corn salsa recipe
- ☐ Prepare Fire Roasted Jalapeño green sauce recipe
- ☐ Prepare Fire Roasted Jalapeño guacamole recipe
- ☐ Prepare Fire Roasted Jalapeño pico de gallo recipe
- ☐ Prepare Red Chile Adobo crema recipe
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure 2-3 hot tex-mex or mexican sauces
- ☐ Secure 8 limes
- ☐ Secure remaining cilantro
- ☐ Secure 32 oz pickled jalapeño slices
- ☐ Secure 100 tortillas, 6-inch size

> Day of Service

- ☐ Chop cilantro for station
- ☐ Heat and chop protein
- ☐ Cut limes into 1/8's for station

> Station Set Up

- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Appropriately sized non-stick sauté pans or griddle pan (2)
- ☐ Heat-proof spatulas (2)
- ☐ Chaffer for holding beef for proteins hot
- ☐ Tongs for proteins
- ☐ Containers for holding ingredients cold (10)
- ☐ Serving utensils for cold ingredients (10)
- ☐ Basket with liner & cover (or tortilla container)
- ☐ Tongs for tortillas
- ☐ Cutting board
- ☐ Chef's knife or serrated knife
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container

TACOS STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ 50 flour tortillas, 6-inch size
- ☐ 1 can tomato puree (#10 can size)
- ☐ 32 oz pickled jalapeño slices
- ☐ 2-3 mexican or tex-mex hot sauces
- ☐ 1 cup mayonnaise

> Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 1 lb red onion
- ☐ 8 oz scallions
- ☐ 4 lbs avocado pulp (or 16 avocados)
- ☐ 9 lbs tomatillos
- ☐ 2 lbs iceberg lettuce or shredded cabbage
- ☐ 3 lbs local seasonal produce^
- ☐ 10 lbs tomatoes
- ☐ 1 lb cilantro
- ☐ 3 lbs limes
- ☐ 2 lbs white onions
- ☐ 3 lbs local seasonal produce^

^Additional produce ideas: black beans, jicama, mango, olives, pineapple, pomegranate, radishes and various chiles can all be added to increase guest customization.

> Frozen

- ☐ 3 lbs fire roasted corn kernels

> Protein

- ☐ 5 lbs protein[>]

[>] 4 lbs Minor's® Ancho portobello mushrooms can be added for an alternative signature vegetable to main ingredient proteins.

[>] Additional protein ideas: chicken thighs or breasts, chorizo, eggs, pork loin, pulled pork, shrimp or steak marinated in Minor's Flavor Concentrates all work well on this station. For increased guest customization, use a combination of meats and let your guests decide which options they would like.

> Dairy

- ☐ 16 oz sour cream
- ☐ 2 lbs cojita cheese or queso fresco

> Refrigerated

- ☐ 1 tub Minor's Fire Roasted Jalapeño Flavor Concentrate
- ☐ 2 tubs Minor's Flavor Concentrates for adding Signature Flavors
- ☐ 1 tub Minor's Natural Gluten Free Vegetable Base
- ☐ 1 tub Minor's Red Chile Adobo Flavor Concentrate

TACOS 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

- ☐ Grate or crumble cheese
- ☐ Prepare 5 lbs Minor's® marinated protein (and/or signature vegetable)
- ☐ Prepare Adobo red sauce recipe
- ☐ Prepare green chile crema recipe
- ☐ Prepare Fire Roasted Jalapeño corn salsa recipe
- ☐ Prepare Fire Roasted Jalapeño green sauce recipe
- ☐ Prepare Fire Roasted Jalapeño guacamole recipe
- ☐ Prepare Fire Roasted Jalapeño pico de gallo recipe
- ☐ Prepare Red Chile Adobo crema recipe
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure 2-3 hot tex-mex or mexican sauces
- ☐ Secure 8 limes
- ☐ Secure remaining cilantro
- ☐ Secure 32 oz pickled jalapeño slices
- ☐ Secure 100 tortillas, 6-inch size
- ☐ Shred fine iceberg lettuce or cabbage

> Day of Service

- ☐ Chop cilantro for station
- ☐ Heat and slice protein (and/or signature vegetable)
- ☐ Cut limes into 1/8's for station

> Station Set Up

- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Appropriately sized non-stick sauté pans or griddle pan for warming tortillas (2)
- ☐ Chaffer for holding proteins hot
- ☐ Tongs for proteins
- ☐ Containers for holding ingredients cold (14)
- ☐ Serving utensils for cold ingredients (14)
- ☐ Basket with liner & cover (or tortilla container)
- ☐ Tongs for tortillas
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container

TOSTADAS STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- | | |
|--|--|
| <input type="checkbox"/> 50 flour tortillas, 6-inch size | <input type="checkbox"/> 1 can black beans (#10 can size) |
| <input type="checkbox"/> 1 can tomato puree (#10 can size) | <input type="checkbox"/> 2-3 mexican or tex-mex hot sauces |
| <input type="checkbox"/> 32 oz pickled jalapeño slices | <input type="checkbox"/> 1 cup mayonnaise |

> Produce

Be sure to ask your distributor about local seasonal produce.

- | | |
|--|--|
| <input type="checkbox"/> 1 lb red onion | <input type="checkbox"/> 10 lbs tomatoes |
| <input type="checkbox"/> 8 oz scallions | <input type="checkbox"/> 1 lb cilantro |
| <input type="checkbox"/> 4 lbs avocado pulp (or 16 avocados) | <input type="checkbox"/> 3 lbs limes |
| <input type="checkbox"/> 9 lbs tomatillos | <input type="checkbox"/> 2 lbs white onions |
| <input type="checkbox"/> 2 lbs iceberg lettuce | <input type="checkbox"/> 3 lbs local seasonal produce^ |
| <input type="checkbox"/> 3 lbs local seasonal produce^ | |

^Additional produce ideas: black beans, jicama, mango, olives, pineapple, radishes and various chiles can all be added to increase guest customization.

> Frozen

- ☐ 3 lbs fire roasted corn kernels

> Protein

- ☐ 5 lbs protein[>]

[>] 4 lbs Minor's® Ancho portobello mushrooms can be added for an alternative signature vegetable to main ingredient proteins.

[>] Additional protein ideas: chicken thighs or breasts, chorizo, eggs, pork loin, pulled pork, shrimp or steak marinated in Minor's Flavor Concentrates all work well on this station. For increased guest customization, use a combination of meats and let your guests decide which options they would like.

> Dairy

- ☐ 16 oz sour cream
- ☐ 2 lbs cojita cheese or queso fresco

> Refrigerated

- ☐ 1 tub Minor's Fire Roasted Jalapeño Flavor Concentrate
- ☐ 2 tubs Minor's Flavor Concentrates for adding Signature Flavors
- ☐ 1 tub Minor's Natural Gluten Free Vegetable Base
- ☐ 1 tub Minor's Red Chile Adobo Flavor Concentrate

TOSTADAS STATION

PREP GUIDE

Serves: 50

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> Day Before Service

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- ☐ Prepare Fire Roasted Jalapeño green sauce recipe
- ☐ Prepare Fire Roasted Jalapeño guacamole recipe
- ☐ Prepare Fire Roasted Jalapeño pico de gallo recipe
- ☐ Prepare green chile crema recipe
- ☐ Prepare Red Chile Adobo black beans recipe
- ☐ Prepare Red Chile Adobo crema recipe
- ☐ Secure 50 tortillas, 6-inch size
- ☐ Secure 2-3 hot tex-mex or mexican sauces
- ☐ Secure 32 oz pickled jalapeño slices
- ☐ Secure 8 limes
- ☐ Secure remaining cilantro
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Shred iceberg lettuce or cabbage

> Day of Service

- ☐ Chop cilantro for station
- ☐ Cut limes into 1/8's for station
- ☐ Heat and chop protein (and/or signature vegetable)
- ☐ Heat black beans (a bit of water may need to be added while heating and throughout service)
- ☐ Crisp up enough tostadas prior to service to ensure that you can keep up with the volume of service (griddle tostadas during service to replenish as needed)

TOSTADAS 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.

> Station Set Up

- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Griddle pans (1-2)
- ☐ Heat-proof spatulas (2)
- ☐ Chaffer for holding proteins (and/or signature vegetable) and black beans hot
- ☐ Tongs for proteins (and/or signature vegetable)
- ☐ Serving utensil for black beans
- ☐ Containers for holding ingredients cold (14)
- ☐ Serving utensils for cold ingredients (14)
- ☐ Basket with liner & cover (or tortilla container) for fresh tortillas
- ☐ Basket with liner & cover (or tortilla container) for holding crispy tortillas
- ☐ Tongs for tortillas
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container