

Adobo Arepa Batter



Grilled cornbread infused with *Minor's*® Red Chile Adobo Flavor Concentrate delivers a hint of ancho, tomato and spices. The outer layer is crisp and buttery, with an inner fluffiness from the cornmeal. A delicious carrier whether fried, baked or grilled that's suitable for breakfast, lunch, snack-time or dinner.

| | |
|------------------|-----------|
| Yield | 2 qts. |
| Serves | 32 |
| Preparation time | 2 minutes |
| Cooking time | 2 minutes |

Recipe details

| Qty | Unit | Alt Qty | Alt Unit | Ingredient | Preparation |
|-----|------|---------|----------|---|-------------|
| 4.5 | lb | | 1 tray | <u>STOUFFER'S® Corn Pudding 4x72 oz.</u> | thawed |
| 1.5 | oz | | 3 tbsp | <u>MINOR'S® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US</u> | |
| 8 | oz | | 2 cups | <u>MINOR'S® Dry Roux® (Sauce/Soup Thickener) 4x2.5 lb.</u> | |

Preparation Steps

1. In a mixing bowl thoroughly combine the Corn Pudding with the Red Chile Adobo Flavor Concentrate.
2. Using a spatula, fold in the Dry Roux.
3. Ladle a 2 oz. portion onto a griddle or non-stick sauté pan heated to about 350°F. Flip the arepas when they begin to bubble and the bottom is golden brown.

Chef's tip

For higher volume operations, arepas may be cooked 24 hours in advance.

Nutrition

| Nutritional analysis per serving | |
|----------------------------------|-------|
| Energy (Kcal) | 117.6 |
| Energy (Kj) | 522 |
| Protein (g) | 3.1 |
| Carbohydrate, total (g) | 16.6 |
| Fats, total (g) | 4.5 |
| Sugars, total (g) | 3.6 |
| Fats, saturated (g) | 1 |
| Fiber, total dietary (g) | 1 |
| Sodium (mg) | 287.5 |
| Calcium (mg) | 28 |
| Cholesterol (mg) | 33.9 |
| Iron (mg) | 1.1 |
| Vitamin A (µg_RAE) | 14.4 |
| Vitamin C (mg) | 0.5 |

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

Jalapeno Arepa Batter



A succulent Colombian and Venezuelan grilled cornbread infused with Minor's® Fire Roasted Jalapeño Flavor Concentrate for a hint of smokiness and heat. Serve them fried, baked or grilled at breakfast, lunch or dinner day-parts.

| | |
|------------------|-----------|
| Yield | 2 qts. |
| Serves | 32 |
| Preparation time | 2 minutes |
| Cooking time | 2 minutes |

Recipe details

| Qty | Unit | Alt Qty | Alt Unit | Ingredient | Preparation |
|-----|------|---------|----------|---|-------------|
| 4.5 | lb | | 1 tray | <u>STOUFFER'S® Corn Pudding 4x72 oz.</u> | thawed |
| 1.5 | oz | | 3 tbsp | <u>MINOR'S® Fire Roasted Jalapeno Flavor Concentrate Gluten Free (6x13.6oz)US</u> | |
| 8 | oz | | 2 cups | <u>MINOR'S® Dry Roux® (Sauce/Soup Thickener) 4x2.5 lb.</u> | |

Preparation Steps

1. In a mixing bowl thoroughly combine Corn Pudding with Fire Roasted Jalapeno Flavor Concentrate.
2. Using a spatula, fold in the Dry Roux.
3. Ladle a 2 oz. portion onto a griddle or non-stick sauté pan heated to about 350°F. Flip the arepas when they begin to bubble and the bottom is golden brown.

Chef's tip

For additional flavored batters, refer to the Signature Arepa Batter Matrix.

Nutrition

| Nutritional analysis per serving | |
|----------------------------------|-------|
| Energy (Kcal) | 117.7 |
| Energy (Kj) | 522.5 |
| Protein (g) | 3.2 |
| Carbohydrate, total (g) | 16.6 |
| Fats, total (g) | 4.5 |
| Sugars, total (g) | 3.6 |
| Fats, saturated (g) | 1 |
| Fiber, total dietary (g) | 1 |
| Sodium (mg) | 299.7 |
| Calcium (mg) | 27.9 |
| Cholesterol (mg) | 33.9 |
| Iron (mg) | 1.1 |
| Vitamin A (µg_RAE) | 2.4 |
| Vitamin C (mg) | 2.4 |

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

Braised Beef for De Pabellon Arepa Filling



Tender, juicy beef braised in a savory stock of *Minor's®* Gluten Free Beef Base, Vegetable Base and Ancho Flavor Concentrate for a complex layering of garlicky, smoky and roasted flavors.

| | |
|------------------|-------------------------------|
| Yield | 3-1/2 lbs beef + 2 cups sauce |
| Serves | 28 |
| Preparation time | 15 minutes |
| Cooking time | 2-1/2 hours |

Recipe details

| Qty | Unit | Alt Qty | Alt Unit | Ingredient | Preparation |
|-----|-------|---------|----------|--|---------------------|
| 6.5 | lb | | | Beef chuck, pot roast | cleaned and trimmed |
| 10 | oz | 2 cups | | White onion | medium dice |
| 64 | oz | 2 qts | | Tomato | diced |
| 16 | fl oz | 2 cups | | Beef Stock - prepared with MINOR'S® Natural Gluten Free Beef Base 6x1lb | |
| 8 | fl oz | 1 cup | | Vegetable stock - prepared with MINOR'S® Gluten Free Vegetable Base 6x1lb | |
| 1/2 | oz | 2 tsp | | MINOR'S® Ancho Flavor Concentrate 6x14.4 oz. | |

Preparation Steps

1. In medium size braising pot, sear chuck roast on all sides. Remove roast and reserve.
2. In the same pot, sauté onions until lightly caramelized.
3. Add roast back to the pot along with the tomatoes and stocks. Stir in the Ancho Flavor Concentrate. The stock and vegetables should be enough to cover 2/3 to 3/4 of the chuck roast.
4. Cook covered in a convection oven for about 2-1/2 hours at 350°F or until fork tender.
5. Remove beef from braising liquid and shred, discarding any large pieces of fat or gristle.
6. Purée remaining vegetables and braising liquid into a sauce, and toss with pulled beef.

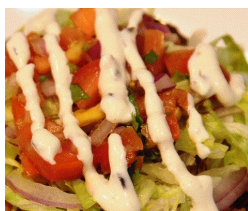
Chef's tip

Hold beef hot in sauce for arepa station.

Nutrition

| Nutritional analysis per serving | |
|----------------------------------|--------|
| Energy (Kcal) | 276.6 |
| Energy (Kj) | 1159.4 |
| Protein (g) | 21.2 |
| Carbohydrate, total (g) | 3.8 |
| Fats, total (g) | 19.2 |
| Sugars, total (g) | 2.1 |
| Fats, saturated (g) | 7.7 |
| Fiber, total dietary (g) | 0.9 |
| Sodium (mg) | 123.3 |
| Calcium (mg) | 28.4 |
| Cholesterol (mg) | 95.8 |
| Iron (mg) | 2 |
| Vitamin A (µg_RAE) | 29.8 |
| Vitamin C (mg) | 9 |

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 below.

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.

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.

Jalapeno 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 | | Jalapeno Pico De Gallo - prepared | (see recipe) |

Preparation Steps

1. Fold avocado pulp together with Minor's® flavored Jalapeno 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 |

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

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 Jalapeno 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.

Reina Pepiada Arepa Filling



This "curvy queen" is complex and velvety. Moist shredded chicken, fresh parsley and diced bell pepper are gently folded into a course mash of tender avocado and mayonnaise. Scrumptious, rich and satisfying the filling gets a flavor boost of roasted chiles, garlic, cilantro and lime juice from *Minor's®* Fire Roasted Poblano Flavor Concentrate.

| | |
|------------------|------------|
| Yield | 1-1/2 qts. |
| Serves | 24 |
| Preparation time | 10 minutes |

Recipe details

| Qty | Unit | Alt Qty | Alt Unit | Ingredient | Preparation |
|-----|-------|------------|----------|--|-----------------------|
| 10 | oz | 2 each | | Avocado | diced or Avocado pulp |
| 4 | oz | 1/2 cup | | Mayonnaise | |
| 1 | fl oz | 2 tbsp | | Vinegar | white |
| 4 | tbsp | | | Cilantro | chopped |
| 4 | tbsp | | | Parsley, fresh | chopped |
| 1 | tsp | | | <u>MINOR'S® Gluten Free Chicken Base made with Natural Ingredients (6x1lb)</u> | |
| 1.1 | oz | 1-1/3 tbsp | | <u>MINOR'S® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US</u> | |
| 1.5 | oz | 1/4 cup | | Red onion | small dice |
| 1.5 | oz | 1/4 cup | | Red bell pepper | small dice |
| 1 | oz | 1/4 cup | | Scallion | sliced |
| 24 | oz | | | Chicken breast fillet | cooked, diced |

Preparation Steps

1. In a large mixing bowl, add avocado, mayonnaise and vinegar. Coarsely mash avocado and mayonnaise together until mayonnaise has a green tint to it and only a few pieces of avocado remain.
2. Add cilantro, parsley, Chicken Base, Fire Roasted Poblano Flavor Concentrate, onions, peppers, scallion, and chicken. Thoroughly fold all ingredients together and refrigerate.

Chef's tip

The chicken salad is best if made 24 hours in advance. Avocado pulp may be used in place of diced avocado.

Nutrition

| Nutritional analysis per serving | |
|----------------------------------|-------|
| Energy (Kcal) | 72.9 |
| Energy (Kj) | 305.9 |
| Protein (g) | 6.9 |
| Carbohydrate, total (g) | 2.7 |
| Fats, total (g) | 3.9 |
| Sugars, total (g) | 0.7 |
| Fats, saturated (g) | 0.6 |
| Fiber, total dietary (g) | 0.9 |
| Sodium (mg) | 102.1 |
| Calcium (mg) | 7.3 |
| Cholesterol (mg) | 17.8 |
| Iron (mg) | 0.3 |
| Fats, monounsaturated (g) | 1.7 |
| Fats, polyunsaturated (g) | 1.2 |

| | |
|--------------------|------|
| Vitamin A (µg_RAE) | 24.5 |
| Vitamin C (mg) | 7.3 |
| Vitamin D (µg) | 0.1 |

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

Signature Sauces & Condiments



1 Cup

Arepa Batter

+

CREATE SIGNATURE BATTERS BY ADDING *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 |
|--------|----------|---------------|-----------------------|----------------------|-----------------|----------------|------------------|------------------------|
| 3 Tbsp | 2 Tbsp | 1 Tbsp | 3 Tbsp | 3 Tbsp | 3 Tbsp | 3 Tbsp | 3 Tbsp | 3 Tbsp |



1 Cup

Cheese Sauce

+

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 |
|--------|----------|---------------|-----------------------|----------------------|-----------------|----------------|------------------|------------------------|
| 1 Tbsp | 1 Tbsp | 1 Tbsp | 1 Tbsp | 1 Tbsp | 1 Tbsp | 1 Tbsp | 1 Tbsp | 1 Tbsp |
| 1 Tbsp | 1 Tbsp | 1 Tbsp | 2 Tbsp | 3 Tbsp | 1 Tbsp | 1 Tbsp | 1 Tbsp | 2 Tbsp |
| 1 Tbsp | 1 Tbsp | 1 Tbsp | 2 Tbsp | 2 Tbsp | - | 1 Tbsp | 1 Tbsp | 2 Tbsp |
| 1 Tbsp | 1 Tbsp | 1 Tbsp | 2 Tbsp | 2 Tbsp | 1 Tbsp | 1 Tbsp | 2 Tbsp | 1 Tbsp |

Crema

+

Guacamole

+

Salsa

+

AREPAS STATION

MENU CONCEPTS

arepa puerca

chorizo, beans, grilled chicken, chicharron
and melted White Queso Sauce on a
Red Chile Adobo arepa*

arepa burger

grilled angus burger with lettuce, tomato and
cheddar cheese on a Roasted Garlic arepa*

arepa paisa

chorizo, chicharron, beans, fried egg
and melted White Queso Sauce on a
Fire Roasted Jalapeño arepa*

arepa mexicana

chorizo, frijoles, grilled onions, jalapenos,
guacamole and jack cheese on a
Chipotle arepa*

montañera

grilled Fire Roasted Poblano arepa* topped
with carne, melted mozzarella and a fried egg

perico puerca

scrambled eggs with chorizo, grilled onions,
green peppers and habanero cheese on an
Ancho arepa*

ropa vieja arepa

braised beef cooked in a sweet tomato & red
pepper sauce, topped with black beans,
melted mozzarella and cojita cheeses on a
Sun Dried Tomato Pesto arepa*

* see the Signature Arepas Batter matrix under the
Arepas tab

Featured **Chef-mate®** Sauces: ¡Que Bueno!® White Queso Sauce 6x106 oz US

Featured **Minor's Products:** Ancho Flavor Concentrate Gluten Free 6x14.4oz US, 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, , Sun Dried Tomato Pesto Flavor Concentrate Gluten Free 6x13.6oz US



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