

## 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

1. Place 2 cups of black beans in a food processor with water, Red Chile Adobo Flavor Concentrate and Vegetable Base. Purée until smooth.
2. Thoroughly toss remaining black beans with adobo bean purée.
3. 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		<b>MINOR'S® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US</b>	

### 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

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

## 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

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

## 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

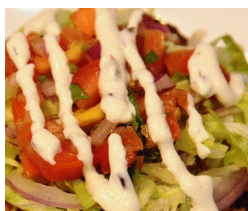
Rub with marinade the day before service, and marinate overnight.

### 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

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## 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 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	<b>MINOR'S® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US</b>	

### 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.