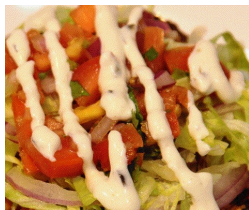


## Green Chile Crema



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

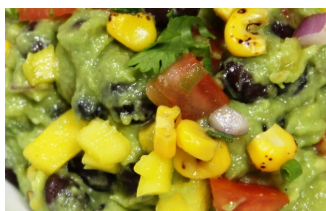
For additional flavored crema concepts, refer to the Signature Sauce Matrix.

### 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.

## Jalapeño Avocado Pulp



Avocado, fresh lime juice and Minor's Fire Roasted Jalapeño Flavor Concentrate create a flavorful base for customizable guacamole.

Yield 38 oz.  
Serves 19  
Preparation time 3 minutes

### Recipe details

| Qty | Unit  | Alt Qty | Alt Unit | Ingredient  | Preparation |
|-----|-------|---------|----------|---|-------------|
| 2   | lb    | 1       | qt       | Avocado   | pulp        |
| 2   | fl oz | 1/4     | cup      | Lime juice, fresh   |             |
| 4   | oz    | 1/2     | cup      | <u>MINOR'S® Fire Roasted Jalapeño Flavor Concentrate Gluten Free (6x13.6oz)US</u> |             |

### Preparation Steps

1. On the day of service, thoroughly combine the avocado, Fire Roasted Jalapeno Flavor Concentrate and lime juice.

### Nutrition

| Nutritional analysis per serving |       |
|----------------------------------|-------|
| Energy (Kcal)                    | 85.8  |
| Energy (Kj)                      | 361.4 |
| Protein (g)                      | 1.1   |
| Carbohydrate, total (g)          | 5.1   |
| Fats, total (g)                  | 7.6   |
| Sugars, total (g)                | 0.6   |
| Fats, saturated (g)              | 1.1   |
| Fiber, total dietary (g)         | 3.3   |
| Sodium (mg)                      | 104.5 |
| Calcium (mg)                     | 7.6   |
| Cholesterol (mg)                 | 0     |
| Iron (mg)                        | 0.4   |
| Fats, monounsaturated (g)        | 5     |
| Fats, polyunsaturated (g)        | 1.1   |
| Vitamin A (µg_RAE)               | 4.2   |
| Vitamin C (mg)                   | 14.6  |
| Vitamin D (µg)                   | 0     |

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 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 Avocado Pulp



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

|                  |           |
|------------------|-----------|
| Yield            | 38 oz.    |
| Serves           | 19        |
| Preparation time | 3 minutes |

### Recipe details

| Qty | Unit  | Alt Qty | Alt Unit | Ingredient  | Preparation |
|-----|-------|---------|----------|---|-------------|
| 2   | lb    | 1       | qt       | Avocado   | pulp        |
| 4   | oz    | 1/2     | cup      | MINOR'S® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US |             |
| 2   | fl oz | 1/4     | cup      | Lime juice, fresh   |             |

### Preparation Steps

1. On the day of service, thoroughly combine the avocado, Fire Roasted Poblano Flavor Concentrate and lime juice.

### Nutrition

| Nutritional analysis per serving |       |
|----------------------------------|-------|
| Energy (Kcal)                    | 86.2  |
| Energy (Kj)                      | 363.3 |
| Protein (g)                      | 1.1   |
| Carbohydrate, total (g)          | 5.2   |
| Fats, total (g)                  | 7.6   |
| Sugars, total (g)                | 0.6   |
| Fats, saturated (g)              | 1.1   |
| Fiber, total dietary (g)         | 3.3   |
| Sodium (mg)                      | 104.4 |
| Calcium (mg)                     | 7.7   |
| Cholesterol (mg)                 | 0     |
| Iron (mg)                        | 0.4   |
| Fats, monounsaturated (g)        | 5     |
| Fats, polyunsaturated (g)        | 1     |
| Vitamin A (µg_RAE)               | 78.5  |
| Vitamin C (mg)                   | 14    |
| 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.