

Queso Fundido



Turn up the flavor in White Queso Sauce with jalapeño green sauce, chili peppers and jalapeño corn salsa.

Yield	7-1/4 oz.
Serves	2
Preparation time	1 minute
Cooking time	3 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
4	oz	1/2 cup		CHEF-MATE® IQUE BUENO!® White Queso Sauce 6x106oz US	hot
1	oz	2 tbsp		Jalapeño Green Sauce - prepared	(see recipe)
1/4	oz	3 each		Jalapeño peppers, pickled	sliced
2	oz	1/4 cup		Jalapeno Corn Salsa - prepared	(see recipe)

Preparation Steps

1. Add White Queso Sauce to serving dish.
2. Top with jalapeño corn salsa, jalapeño green sauce and condiments.

Chef's tip

Serve with healthy vegetable chips. Excellent pairing with cool, creamy guacamole. For additional flavor combinations, see the Signature Queso and Signature Sauce matrix.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	106.6
Energy (KJ)	468.5
Protein (g)	2.5
Carbohydrate, total (g)	7.6
Fats, total (g)	7.7
Sugars, total (g)	1.3
Fats, saturated (g)	2.8
Fiber, total dietary (g)	0.7
Sodium (mg)	560.7
Calcium (mg)	58.7
Cholesterol (mg)	9.1
Iron (mg)	0.2
Fats, monounsaturated (g)	2
Fats, polyunsaturated (g)	2.4
Vitamin A (µg_RAE)	35
Vitamin C (mg)	5.5

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. Tomato and Red Chile Adobo flavors combine to create a sauce perfect for topping tacos, tostadas or quesadillas.

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

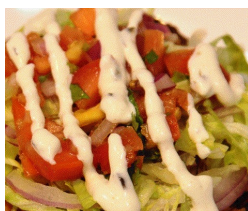
Great for tacos, tostadas and quesadillas.

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.

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

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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

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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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Poblano Guacamole



Street food build for action stations featuring Minor's® Flavor Concentrates.

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.

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

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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

- 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

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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

QUESO FUNDIDO STATION

MENU CONCEPTS

black bean vegetable

White Queso Sauce with sliced green olives, black beans, shredded cabbage, and Fire Roasted Jalapeño green sauce* served with baked vegetable chips

chipotle corn salsa

Chipotle-White Queso Sauce+ topped with Fire Roasted Jalapeño corn salsa*, fresh cilantro, and diced tomatoes served with multi-grain tortilla chips

chorizo

White Queso Sauce, cooked chorizo, scallions, radish, and fresh cilantro served with traditional tortilla chips

jicama salsa fresco

White Queso Sauce with Fire Roasted Jalapeño pico de gallo*, jicama, roasted peppers, and hot sauce served with house baked chips

roasted garlic & mushroom

Roasted Garlic-White Queso Sauce+ with grilled green onions, roasted mushrooms, cojita cheese, and cayenne hot sauce served with flax seed chips

* see recipe under the Queso Fundido tab

+ see the Signature Flavor matrix under the Queso Fundido tab

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

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



QUESO FUNDIDO STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ 2 cans Que Bueno® White Queso Sauce (#10 can size)
- ☐ 1 can tomato puree (#10 can size)
- ☐ 1 cup mayonnaise
- ☐ 2-3 jars mexican or tex-mex hot sauces
- ☐ 32 oz pickled jalapeño slices
- ☐ 5 lbs healthy tortilla chips

> Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 9 lbs tomatillos
- ☐ 2 lbs white onions
- ☐ 1 lb red onion
- ☐ 1 lb cilantro
- ☐ 10 lbs tomatoes
- ☐ 8 oz scallions
- ☐ 4 lbs avocado pulp (or 16 avocados)
- ☐ 3 lbs limes

> Frozen

- ☐ 3 lbs fire roasted corn kernels

> Protein

- ☐ 3 lbs chorizo

> Dairy

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

> Refrigerated

- ☐ 2 tubs Minor's® Fire Roasted Jalapeño Flavor Concentrate
- ☐ 1 tub Minor's Fire Roasted Poblano Flavor Concentrate
- ☐ 2 tubs Minor's Flavor Concentrates for adding Signature Flavors
- ☐ 1 tub Minor's Red Chile Adobo Flavor Concentrate

QUESO FUNDIDO 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

- ☐ Prepare adobo red sauce recipe
- ☐ Prepare green chile crema recipe
- ☐ Prepare jalapeño corn salsa recipe
- ☐ Prepare jalapeño green sauce recipe
- ☐ Prepare jalapeño guacamole recipe
- ☐ Prepare jalapeño pico de gallo recipe
- ☐ Prepare red chile adobo crema recipe
- ☐ Remove chorizo from casing (if necessary)
- ☐ Secure 2 cans *Que Bueno*® White Queso Sauce (#10 can size)
- ☐ Secure 2-3 jars mexican or tex-mex hot sauces
- ☐ Secure 5 lbs healthy tortilla chips
- ☐ Secure 8 limes
- ☐ Secure remaining cilantro
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce

> Day of Service

- ☐ Chop cilantro for station
- ☐ Cut limes into 1/8's for station
- ☐ Cook chorizo
- ☐ Heat cheese sauce

> Station Set Up

- ☐ Chaffer for holding chorizo hot
- ☐ Slotted spoon for chorizo
- ☐ Chaffers or bain marie for holding cheese sauce hot
- ☐ Portion ladle for cheese sauce
- ☐ Containers for holding ingredients cold (9)
- ☐ Serving utensils for cold ingredients (9)
- ☐ Basket with liner & cover for tortilla chips
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container