



Beef Barbacoa Poutine

Makes 10 servings.

Recipe by Chef Patrick Moran, US Foods® Brands Chef

APN	INGREDIENTS	PORTION SIZE
1752231	Chef's Line® All Natural* Beef Barbacoa	1 lb. 14 oz.
3327046	Harvest Value® Straight-Cut, Fancy French Fries - 3/8"	1 lb. 14 oz.
1570108	Chef's Line Garlic Breaded Cheese Curds	1 lb. 14 oz.
2561366	Chef's Line Demi Glace	1 lb. 14 oz.
	Tomato Paste	6 oz.
7912380	Cross Valley Farms® Fresh Chopped Cilantro	5 oz.

PREPARATION

1. Heat the barbacoa in a pan over medium heat with juice.
2. Cook to a minimum internal temperature of 165°F (74°C) for 15 seconds.
3. Fry the french fries according to package instructions.
4. Fry the cheese curds according to package instructions.
5. Heat the demi-glace, then add the tomato paste.
6. To make a plate, place 1/2 cup fries onto the plate, then add 3 oz. barbacoa and 2 oz. cheese curds on top. Pour 2 oz. demi-glace over the top, and garnish with chopped cilantro.
7. Cook to a minimum internal temperature of 140°F (60°C).
8. Hold or serve hot food at or above 140°F (60°C).

*No artificial ingredients. Minimally processed.

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