



**US.**  
**FOODS®**

## Premier Breakthroughs 2017

# RECIPES

### Lemony Shrimp Rolls

*Harbor Banks® Argentine Red Shrimp 7866145, Monarch® Eggless Spread, Rykoff Sexton® Meyer Lemon Juice 6773394, Lemon Zest, Chopped Basil and Parsley on Split-Top Hilltop Hearth® Hot Dog Buns (cut in 1/3)*

**Recipe: 50**

**2 oz. portions**

Tail-off Red Shrimp	100 ea.	Fresh Parsley	1 cup
Old Bay® Seasoning	2 T.	Fresh Tarragon	1/2 cup
Eggless Spread	2 qt.	Celery	4 cups
Meyer Lemon Juice	1 cup	Secret Spicy Sauce	1 cup
Fresh Lemons	2 ea.	Butter Blend Cooking Oil	1 cup
Fresh Basil	1 cup	New England Hot Dog Buns	50 ea

**Prep:** Poach shrimp in lemon water and Old Bay seasoning. Allow to cool, chop shrimp and add to prepared eggless spread dressing combined with: fresh herbs, lemon zest, secret spicy sauce and shaved celery. Toast bun on both sides, split top, fill with lemony shrimp salad.

## Italian White Bean and Tuna Salad

*Monarch® Pole & Line-Caught Skipjack Tuna 2598469, White Beans, Capers, Red Onions, Red Bell Pepper, Rykoff Sexton® Extra-Virgin Olive Oil (EVOO) 1945534 and Lemon Vinaigrette*

<b>Recipe: 100</b>		<b>2 oz. portions</b>	
Tuna	3 lbs.	Lemon Juice	1 cup
White Beans	3 lbs.	Italian Seasoning	2 T.
Capers	1 cup	Kosher Salt	1 T.
Red Onions	1 cup	Black Pepper	1 T.
Roasted Red Bell Pepper	3 cups	Belgian Endive	100 boats
EVOO	2 cups	Roasted Red Bell Pepper	2 ea. garnish

**Prep:** Drain tuna and beans; combine with dressing and dried herbs. Prepare red onions and peppers, drain capers. Combine with tuna and bean mixture. Serve 1.5 oz. portions in fresh Belgian endive boats, garnish with thin-roasted red pepper strips.

## Brown Buttered Barramundi

*Seared Harbor Banks® Barramundi 9478572 with Rykoff Sexton® Slow Roasted Tomatoes 5028399, Thyme and Brown Butter*

<b>Recipe: 50</b>		<b>2 oz. portions</b>	
Barramundi	17/ 6 oz. portions*	White Wine	1 cup
Olive Oil	1 lb.	Roasted Tomatoes	100 ea.
Butter	1 lb.	Fresh Thyme	6 sprigs
Garlic, Whole Cloves	4 ea.	Preserved Lemons	1 ea. garnish**

**Prep:** Cut barramundi into 2 oz. portions, pan sear in 50/50 butter to olive oil, add fresh thyme sprigs and garlic cloves, while browning butter. Deglaze pan with splash of white wine. Serve topped with pan juices, slow-roasted tomatoes and preserved lemon piece.

\*(cut into 1/3), \*\*(50 thin slices)

## Greek-Style Grass Fed Sliders

*Chef's Line® Beef Sliders 7127324, Chef's Line® Tzatziki 7981582, Bibb Lettuce and Cross Valley Farms® Baby Beefsteak Tomatoes 5225864 and Metro Deli® Onion Jam 7976582 on Hilltop Hearth® Hawaiian Slider Rolls 4496241*

### Recipe: 50

### 2.5 oz. portions

Grass Fed Sliders	50 ea.	Onion Jam	3 cups
Tzatziki	1.5 qt.	Kalamata Olives	1 cup
Bibb Lettuce	50 leaf	Feta Cheese	1 cup
Beefsteak Tomatoes	10 ea.	Hawaiian Slider Buns	50 ea.

**Prep:** Prepare tomato jam by chopping tomatoes and slow simmering with onion jam until thick and spreadable; chill jam overnight. Cook sliders to desired doneness; toast slider buns. Assemble burgers with jam, lettuce, dollop tzatziki, feta cheese and chopped olives.

## Grass Fed Moroccan Meatballs with Spiked Harissa Sauce

*Stock Yards® Grass Fed Ground Beef 5758976, Monarch® Harissa-spiked Tomato Sauce, Toasted Slivered Almonds*

### Recipe: 100

### 1 oz. meatballs

Stock Yards Grass Fed Ground Beef	7 lbs.	Harissa	2 cups
Eggs	4 ea.	Moroccan Spice	2 T.
Bread Crumbs	4 cups	Tomato Sauce	2 qt.
Mint	1 cup	Almonds	2 lbs.
Garlic	1/2 cup	Parsley	1 cup

**Prep:** Combine meat, eggs, breadcrumbs, chopped garlic and chopped fresh herbs. Portion 1 oz. meatballs. Roll in slivered almonds, bake in oven or deep fry to internal temp of 165°F. Prepare sauce by simmering tomato sauce, Harissa and Moroccan spice. Add a splash of red wine if desired. Serve meatballs on skewer with a drizzle of spicy sauce.

## Grass Fed Ribeye Street Tacos

Cross Valley Farms® Superfood Slaw 9826181, Chef's Line® Guacamole 6385494, Stock Yards® Grass Fed Ribeye Steaks 9518653

### Recipe: 50

2 oz. tacos

Grass Fed Ribeye Steaks	15 ea.*	Limes	5 ea.**
Superfood Slaw	4 lbs.	Chef's Line Hand Scooped Guacamole	3 lbs. (3 tubs)
Key Lime Juice	1 cup	Charred Chipotle Salsa Picada	1 qt. (1 tub)
Chipotle Peppers in Adobo Sauce	2 ea.**	Mini 3" Corn Tortillas	50 ea.
Cilantro	50 sprigs		

**Prep:** Sear steaks, season with salt and pepper, slice thin for taco assembly. Prepare slaw with key lime juice, crushed chipotle peppers and sauce. Cut limes. Assemble tacos with 2 oz. grass fed ribeye slices, 1 oz. slaw, cilantro sprig. Top with dollop guacamole and salsa.

\*(10 oz. steaks, cut into 4), \*\*(with 1 T. sauce from jar), \*\*\* (cut into 10)

## Organic Sprouted Grain BLT, with Beef Bacon

Chef's Line® Organic Sprouted Multigrain Sliced Bread 8241634, All Natural Smoked, Uncured Beef Bacon 1088051, Organic Spring Mix, Cross Valley Farms® Non GMO Verified Baby Beefsteak Tomatoes

### Recipe: 48 12 sandwiches, cut 1/4 size

Chef's Line Multigrain Sprouted Bread	25 slices	Salt and Pepper	to taste
Chef's Line Mayonnaise	1 qt.	Baby Beefsteak Tomatoes	9 ea.*
Chef's Line Beef Bacon	36 slices	Better Burger Lettuce Leaf	24 leaves

**Prep:** Toast bread; cook beef bacon till crisp; slice tomatoes. Assemble with mayo, salt and pepper, 3 strips bacon, 2 lettuce leaves and 4 slices tomatoes. Pick all 4 corners, slice to serve 1/4 BLT sandwiches.

\*(cut into 5 slices)

## Dark Chocolate Chia Pudding

With Brûlée Bananas topped with Cross Valley Farms® Diced Fresh Mangoes 5633179 and Honey Cream

### Recipe: 50

### 2 oz. servings

Cream	3 qt.	Bananas	16 ea.
Dark Cocoa	2 cups	Raw Sugar	1 cup
White Chia Seeds	2 cups	Diced Fresh Mangoes	2 lbs.
Honey	1 cup	Heavy Cream	2 qt.
Vanilla	1 T.	Raw Dark Chia Seeds	1 cup

**Prep:** Prepare pudding with dark cocoa, ground white chia seeds, vanilla and honey. Cook till thick, cool overnight. Whip heavy cream to soft peaks, add honey, place in piping bag. Slice bananas, coat with raw sugar and torch. Assemble pudding in bottom of clear mini martini cups. Top with piped honey cream, brûlée bananas, diced mangoes and black chia seed dust.

## Edamame Hummus with Crispy Cucumber

Chef's Line® Mini Naan Masala-dusted Chips 8601429, Chef's Line Original Hummus 2554244

### Recipe: 50

### 1 oz. servings

Edamame	2 lbs.	Jicama Sticks	2 ea.**
Chef's Line Original Hummus	1 lb.	Citrus Chili Powder	1 cup
Chef's Line Guacamole	1 lb.	Mini Naan	18 ea.***
Lemon Juice	2 T.	Olive Oil	1/2 cup
Cucumbers	2 ea.*	Masala Powder	2 T.

**Prep:** Combine edamame, hummus, guacamole and lemon juice in food processor, pulse to blend till smooth. Cut jicama and cucumber sticks and dust with citrus chili powder. Brush naan bread with oil and masala powder. Toast naan on griddle. Cut into chip-sized wedges.

\*(cut into 50 sticks), \*\*(cut into 50 sticks), \*\*\* (cut into 6 wedges)



## Golden Turmeric Spiced Almond Milk Shots

**Recipe: 50**

**2 oz. servings**

Almond Milk	2 qt.	Cloves	2 ea.
Coconut Milk	1 qt.	Honey	6 T.
Turmeric Powder	2 T.	Vanilla Beans	1 ea.
Fresh Ginger	3 T.	Salt and Black Pepper	to taste
Cinnamon Stick	1 ea.	Cinnamon	
White Cardamom Pods	4 ea.	and Sugar Dust	garnish to taste

**Prep:** In heavy sauce pot, simmer all ingredients, med. heat 20-30 minutes. Remove from heat, strain, discard solids. Serve hot or cold. In clear shot glasses, dust with cinnamon and sugar.

## Curried Rosemary Cashews

*Monarch® Unsalted Cashews 2634343*

**Recipe: 50**

**2 oz. portions**

Monarch Unsalted Cashews	6.5 lbs.	Red Pepper Flakes	1 T.
Olive Oil	½ cup	Sugar	1 cup
Rosemary	2 T.		

**Prep:** Combine nuts with oil, herbs and sugar. Place on well-oiled sheet pan in a pile, allow to cool. Break apart for serving.

## Seared Yellowfin Tuna Lemony Rocket Salad

*Seared Harbor Banks® Tuna Slices 9192185 on Cross Valley Farms® Lemony Rocket Blend 3116609*

### Recipe: 50

### 2 oz. portions

Chef's Line® Seared Yellowfin Tuna Slices	16 ea.*	Dijon Mustard	1/2 cup
Toasted Sesame Oil	1/2 cup	Lemon Juice	1/2 cup
Red Pepper Flakes	2 T.	Lemon Pepper	2 T.
Cross Valley Farms Lemony Rocket Blend	2 lbs.	Olive Oil	1 cup
Arugula	1 lb.	Rice Wine Vinegar	1/2 cup
		White Sesame Seeds	1 cup

**Prep:** Thaw seared yellowfin tuna out of the sealed packages. Drizzle tuna with toasted sesame oil and dust with red pepper flakes. Prepare dressing with olive oil, rice wine vinegar, lemon juice, Dijon and spices. Toss greens with dressing, top with tuna slices and white sesame seeds.

\*(3 oz. sliced portions)

## Kefir Parfaits

*Layered with Acai and Blueberry Puree, Toasted Monarch® Granola*

### Recipe: 50

### 2 oz. portions

Kefir Non-Dairy Cream	2 qt.	Honey	8 oz.
Acai Puree	1 qt.	Crunchy Granola	3 lbs.
Blueberry Puree	1/2 qt.		

**Prep:** Alternate layers of Kefir with fruit puree and honey, then top with granola.

## Red Thai Curry Tofu Rice

*Pacific Jade® Red Thai Coconut Curry 5397762 with Golden Tofu, Jasmine Rice*

**Recipe: 50**

**2 oz. portions**

Pacific Jade Red Thai Curry Starter Sauce	4 lbs. (1 tub)	Bamboo Shoots	2 cans (8 oz. size)
Coconut Milk	4 cans (15 oz. size)	Tofu	4 lbs.
Fresh Ginger	1 piece	Green Onions	1 bunch
Red Peppers	3 ea.	Jasmine Rice	10 cups (cooked)

**Prep:** Prepare steamed rice, keep warm. Dice tofu; sear in red Thai curry starter sauce. In separate pot, steep coconut milk with ginger, peppers, bamboo shoots. Fold in tofu; serve over rice. Garnish with shaved green onions.

## Indian Curry Multi-Colored Cauliflower Casserole

*Pacific Jade® Indian Curry 5178966 Chickpeas and Rykoff Sexton® Multi-Colored Cauliflower Casserole 5090992, Organic Alfredo Sauce 9620565*

**Recipe: 50**

**3 oz. portions**

Pacific Jade Indian Curry Starter Sauce	4 lbs. (1 tub)	Organic Alfredo Sauce	2 lbs. (1 bag)
Chickpeas , Garbanzos	4 lbs.	Asiago Cheese	1 lb.
Rykoff Sexton Multi-Colored Cauliflower	9 lbs.	Breadcrumbs	2 lb.
		Butter	1 lb.
		Curry Powder	2 T.

**Prep:** Sauté all ingredients in starter sauce. Combine Alfredo sauce, combine with cheese. Top with spiced breadcrumbs. Bake at 350°F for 18-20 minutes till bubbly and golden.



## Jamaican Jerk Sweet Potato Quesadillas

*Black Bean & Mango del Pasado™ Charred Chipotle Salsa with Crema and Roasted Corn*

<b>Recipe: 50</b>	<b>1 ea. wedges</b>		
Charred Sweet Potatoes	2 lbs.	Roasted Corn	2 cups
Black Beans	15 oz. (1 can)	Diced Mangoes	2 cups
Cilantro	1 T.	Charred Chipotle Salsa	2 cups
Monterey Jack & Cheddar Shredded Cheese Blend	1 lb.	Crema	1 cup*
Jamaican Jerk Seasoning	2 T.	10" Flour Tortillas	20 ea.

**Prep:** Dust vegetables with Jamaican jerk seasoning. Prepare vegetable mixture (drain and rinse black beans) and cilantro with shredded cheese. Fill 10" tortillas, griddle till golden on both sides and cheese is bubbly and melted. Cut 10" rounds into 5 wedges. Combine charred corn with salsa and mangoes. Top or serve on the side with salsa mixture, drizzle a bit of crema.

\*(squeeze bottle)

## Ginger Beer Mock-tail

*Lemongrass-Infused Chef's Line® Spicy Ginger Beer 8724270*

<b>Recipe: 50 (2.5 gal.)</b>	<b>6 oz. portions</b>		
Craft Ginger Beer	1 cs. (24 bottles)	Fresh Mint	1 bun
Peeled Fresh Ginger	1 piece (2")	Edible Flowers	1 cup
Lemongrass	3 stalks	Ice	1 gal. volume (2 lbs.)
Lime Juice	2 cups	Club Soda	1 qt.

**Prep:** Smash lemongrass ends, steep in hot water with peeled ginger piece, lime juice and mint. Combine all steeping liquid (with ginger pieces, and mint) with ginger beer and club soda over ice. Float edible flowers to garnish.

## Vegan Brown Rice, Quinoa Almond Tabbouleh

*Chef's Line® Brown Rice and Quinoa Salad 8750784 with Toasted Monarch® Almonds and Crunchy Cucumber Salad*

**Recipe: 50**

**2 oz. portions**

Chef's Line® Par Cooked Brown Rice & Quinoa	3 lbs.	Parsley	2 large bunches
Almond Pieces	3 lbs.	Mint	1/2 cup
Cucumber	2 ea.	Rice Wine Vinegar	1 cup
Olive Oil	2 T.	Lemon Juice	1/2 cup
Mini Heirloom Tomatoes	2 cups	Cayenne Pepper	1 tsp.
		Yellow Onion	1/2 ea.

**Prep:** Heat par-cooked rice and quinoa in sauté pan till fully cooked, 4-5 minutes. Toast almonds; allow to cool. Add diced cucumbers, tomatoes, onions, toasted almonds, mint and parsley. Combine all with rice wine vinegar, cayenne pepper and lemon juice. Season to taste with salt.

## Spiral Kohlrabi Salad, Charred Asparagus and Fennel

*Cross Valley Farms® Spiral Kohlrabi Salad 6866621, Charred Asparagus, Fennel*

**Recipe: 50**

**2 oz. portions**

Spiral Kohlrabi	3 lbs.	Sesame Soy Dressing	1 qt.
Asparagus	2 lbs.	Black Sesame Seeds	1/2 cup
Olive Oil	2 T.	Shredded Carrots	1 lb.
Fennel	1 lb.		

**Prep:** Shave and shred all vegetables; coat asparagus with olive oil; char on flat-top or broiler lightly, allow to cool, shave thin; add to spiral Kohlrabi; dress the salad. Garnish with black sesame seeds.

# Falafel with Watermelon Radish Slaw

*Falafel with Tahini dressing, Chef's Line® Mini Naan, Pickled Cross Valley Farms® Watermelon Radishes 1264180 and Red Onions*

## Recipe: 50 2 oz. portions (.50 oz. Falafel)

Monarch®		Fresh Green Jalapeños	2 ea.
Falafel Mix	1 (1 lb.) bag or 50 ea.	Rice Wine Vinegar	2 cups
White Sesame Seeds	1 cup	Red Pepper Flakes	1 T.
Tahini	10 oz.	Sugar	1/2 cup
Mayonnaise	1 qt.	Red Onions	2 ea.
Lemon Juice	1 cup	Micro Cilantro	2 cups
Cross Valley Farms		Mini Naan Bread	25 ea.*
Watermelon Radishes	2 ea.		

**Prep:** Prepare Falafel mixture, allow to stand chilled for 1 hour, form into .50 oz. balls, and roll in sesame seeds. If using pre-made falafel, bake in oven till heated internal temp of 155°F. Slice/shave thin watermelon radish, jalapeno and red onions, place in pickling liquid of vinegar, peppers, sugar; allow to marinate 6 hours. Prepare Dressing by blending Tahini and Mayonnaise with lemon juice till smooth. Cut and heat naan bread, fill with falafel, dressing and slaw. Garnish with micro cilantro if desired.

\*(cut in 1/2)