



Pita Panwiches

A world tour of gourmet griddled or pressed pita sandwich wedges, paired with regional soups, salads and chilis.

Two nutritious whole wheat pitas in two flat-out delicious recipe sets bound to hook every sandwich fan:

- Layers of flavorful superfood fillings
- New twists on deli and grill classics

Introduction

It all starts with a better pita...

There are two different types of pita. The relatively new pocket style is commonly stuffed to make falafel, gyros or other sandwiches. Handy idea, the only drawbacks being that these pitas dry out quickly and don't have much flavor.

The second style is the classic, thicker, single-layer Greek-style pita. No pocket, just better taste and chewier texture. This is the first secret to the success of Pita Panwiches: the new Hilltop Hearth® Greek-style pocketless pita, the perfect texture with added flavor and nutrition of whole wheat.

(NOTE: Recipe development was done during off hours at a 4-star restaurant. We lost one day when we had to bring in more pitas because the kitchen staff innocently ate our inventory, right from the bag – no toppings!)

...topped with flat-out better recipes

You don't stuff or fold Pita Panwiches. You lay one pita flat, layer the delicious ingredients (more about these on the next page), and top it with another pita. Then you grill or press it to give the flavor and texture – the perfect finishing touches. Cut it in quarters and serve two wedges with each order.

Prep is easy, and the results are downright magical.



Pita Panwiches Hook Customers From Two Directions

Two different recipe sets give Pita Panwiches the power to draw new and devoted customers alike to the grill.

1. Superfood Pita Panwiches – where healthy meets happy.

Our Hilltop Hearth® 7” Whole Wheat Pita packs a whole lot of appeal to health-minded consumers. It’s only 260 calories, zero trans fats, no corn syrup, plus 3 grams of fiber. It’s simply a better choice for sandwich bread than 90% of traditional breads.

This gives us a healthy head start on satisfying the growing demand for “better for you” sandwich options. Then we fill these sandwiches with flavorful combinations of at least 85% superfood ingredients – proteins, vegetables, fruits and other whole foods that aren’t just low in fats, cholesterol, calories and the like, but also high in nutritional benefits such as natural antioxidants, anti-inflammatories, vitamins and minerals.

It’s just what many diet-conscious sandwich fans are hungry for:

Garden Palette Superfood Pita Panwich

Roast Turkey Superfood Feast Pita Panwich

Pistachio Chicken Superfood Pita Panwich

Asian Chicken Superfood Pita Panwich

2. Pita Panwiches Classics – deli and grill favorites with a pita twist.

The rest of your sandwich-loving customers are devoted fans of the classics like corned beef, kraut and barbecues. Favorite traditional fillings, although these sandwiches are traditionally a bit on the messy side, add superior flavor, texture and handle-ability of our whole wheat pocketless pitas to the mix, and you have what many will call the perfect sandwich:

Reuben Pita Panwich

Rachel Pita Panwich

Carolina Pulled Pork BBQ Pita Panwich

Texas BBQ Beef Brisket Pita Panwich

Eggplant Parmesan Pita Panwich

Pair two Pita Panwich wedges with a cup of premium soup or chili and get ready for record-breaking sales at your grill station.

Sandwich Assembly and Service

All of the Pita Panwiches (superfood or classic) can be assembled in the kitchen as part of general kitchen production and ahead of the serving time.

- Hilltop Hearth® “Pocketless” Whole Wheat Pitas come frozen, conveniently bulk-packed in 12 plastic bags of 9 each (108 pitas per case). We recommend letting them partially thaw at room temperature 3-4 hours prior to assembling the panwiches.
- Assembly can take place with the pita still partially frozen. This practice will help maintain proper food temperature during panwich production. Once the panwiches are assembled (at least 2 hours prior to service) they can be stacked on sheet pans and stored in refrigerators until service.
- Do not assemble pita panwiches the day before service. Quality suffers.
- Depending on preparation and serving equipment at the grill station, pita panwiches can be pressed in a panini press or grilled. If you decide to grill them, be sure to use a wide spatula to turn them over during the grilling process.
- Hot pita panwiches should be quartered, then layered into a serving pan and kept warm on a steam table or electric hot top. Don't get too far ahead with finished pita panwich production. Heat the pita sandwiches to a predetermined inventory level at the point of service. This will maintain both speed of service and food quality.
- Once thawed, pitas should be used within 7 days. Obviously, sooner is better.
- If you sell more than anticipated and need more pitas fast, the frozen pitas can be quickly pulled apart. Let stand separately at room temperature on a sheet pan for 2-3 minutes. Then place pita in a 400°F oven for 2-3 minutes, and they will be ready to go.
- We are considering a single serving to be two pita panwich quarters, shingled one on top of the other on the plate. While most customers will purchase two pita panwich quarters, a few will be satisfied with one and still others may purchase three or even four. Set pricing that is flexible enough to satisfy all purchasing options.

Heating Pita Panwiches

- Pita panwiches can be heated in a Turbo Chef oven or pressed in a panini press. The panini press produces the best results, but it does take more time to heat.
- Once pressed or grilled, the pita has a surprisingly good flavor and texture. You will be delighted with the finished product.
- Please keep in mind that using the panini press may take longer (3-4 minutes per 4 orders), but this cooking style markedly increases perceived value. Charge accordingly.

Marketing Materials

Use our designed posters and flyers for a bigger impact.

These advertising and marketing pieces, which highlight the exceptional product quality, will build anticipation and overcome any resistance to the slightly higher price point.

e-Media – Add your dates and get this into the message rotation on monitors throughout the facility. Also include it on your café’s website.

Poster – Place the (22” x 28”) “Pita Panwich” poster in the café at the entrance on the day before the event.

Promotional Flyer – Have these flyers with “available tomorrow” printed on site with a quality color copier. Make sure the print quality is good and color is accurate.

If desk drops are permitted, have one of these distributed to every work station the day before the event. Post flyers on department bulletin boards and in high-traffic areas throughout the facility. Also consider placing a stack of these in your seating area.



22” x 28” Poster



8.5” x 11” POS Flyer



Table Tents



Marketing Timetable

Some cafés will make this a much-anticipated monthly event. Every café should run it at least once a quarter.

One Week Prior

Plan your electronic media to launch two days before the event. This will include messaging on monitors throughout the facility, a splash on your café's home page, and if you have a customer database or social media presence, email, Tweet and/or make a Facebook post.

Two Days before the Event

Along with your e-media, post flyers on department bulletin boards, in break rooms, and at the café entrance. With permission, they can also be placed in waiting rooms, lobbies, elevators and other high-traffic areas around the facility.

Day of the Event

Use an 8.5" x 11" POS at the point of sales to identify the wrap menu offer. Use the menu template provided in the operator's guide – simply add your pricing and any menu changes, then print and distribute.

After the Event

Remove posters, flyers, intranet posting and electronic message.

Review the day's sales, consider how the promotion was staged and see if there's anything you'd do differently the next time it runs. If so, make a note and review it with customer comments at your next staff meeting.

Side Dishes

Superfood Salads

There is a lot of buzz about the nutritional value of eating superfoods. It is well known that broccoli, cauliflower, tomatoes, nuts, grains and many fruits are all superfoods. Each is touted for its specific health benefit, but rarely do you see superfoods being combined into one sensational recipe. We have made it easy for your customers to enjoy these healthy and delicious foods. These two recipes are easy to prepare and simply delicious. Offer one of them as a side salad teamed with our Pita Panwiches.

Superfood Side Salad Recipes

Made with 100% superfood ingredients.

Baby kale and apple superfood salad with fresh green beans, cauliflower and toasted walnuts with apple cider vinaigrette

Yield: 5 1/2 cups

2 cups baby kale

1 cup Granny Smith apples (diced)

1 cup green beans (blanched, sliced)

1 cup cauliflower florets (blanched)

1/2 cup walnuts (toasted, chopped)

Preparation:

1. Combine all ingredients in a mixing bowl
2. Lightly dress salad
3. Toss to evenly coat salad ingredients
4. Place salad into serving vessel and serve

Apple Cider Vinaigrette

- 1 cup apple cider
- 1 cup apple cider vinegar
- 1 Tbsp. honey
- 1 tsp. dry mustard
- 4 cups blended oil

Preparation:

- Combine apple cider, vinegar, honey and dry mustard in blender, and pulse until smooth.
- Slowly emulsify oil into mixture until smooth and creamy.



Side Dishes

Superfood Side Salad Recipes

Fresh lemon and brown rice superfood salad with chick peas, shredded carrots, julienned red onion and fresh Italian parsley with lemon vinaigrette.

Yield: 2 quarts

2 cups brown rice (cooked)

2 cups chickpeas

1 cup lemon (supremes)

1 cup Italian parsley (leaves)

1 cup carrots (shredded)

1 cup red onion (julienned)

Preparation:

1. Combine all ingredients in a mixing bowl
2. Lightly dress salad
3. Toss to evenly coat salad ingredients
4. Place salad into serving vessel and serve

Lemon Vinaigrette:

- 1 cup lemon juice
- 1 tsp. dry mustard
- 3 cups blended oil

Preparation:

- Combine apple cider and vinegar.
- Combine apple cider, vinegar, honey and dry mustard in blender, and pulse until smooth.
- Slowly emulsify oil into mixture until smooth and creamy.

Finish:

Add the following to dressing and stir

- 1 Tbsp. minced red onion
- 1 Tbsp. Italian parsley, chiffonade
- 1 tsp. chives, chiffonade
- 1 clove garlic, minced

Side Dishes

Souper Sides

Premium soups and chilis that are served to the customer (as opposed to self-service) add value to the dining experience. Combo'd with Pita Panwich wedges, they are an excellent way to improve check average, profitability and customer satisfaction.

Molly's Kitchen® Premium Green Chili Soup is loaded with savory pork, tomatoes and a combination of green chilies and poblano peppers. You can serve it just as is. It's got just the right touch of heat, and a cup is the perfect portion for a combo!

A great way to shrink the portion cost is to use the soup as a sauce. Add 2 oz. green chili soup to Rykoff Sexton® tricolored Israeli couscous and quinoa blend to make a one-of-a-kind side dish that fits perfectly with the Pita Panwich promotion. Simply prepare Israeli couscous/quinoa blend as instructed on the package, then add 2 oz. green chili soup to each 6 oz. serving. Serve as a hearty soup and side dish.

Molly's Kitchen Premium Cowboy Beer and Bean Chili makes another outstanding side to a Pita Panwich combo – a hearty blend of tomatoes, pinto beans, garlic, Nopales cactus with bison, ground beef and beer for a savory Southwestern flavor.



PREMIUM SOUP AND CHILI PRICING RECOMMENDATIONS

This new, premium soup and chili from Molly's Kitchen represent a big step up in quality. Some FSDs may think their customer base won't pay \$3.99 for a cup of soup. The truth: most will. Give it a try and see for yourself. Be sure to serve this chili. Portion control is a must!

Product #	Molly's Kitchen Product Name	Pack Size	Product Cost 8 oz.	Suggested Selling Price
8897506	Premium Cowboy Beer and Bean Chili	4/4 lb. fully cooked plastic pouches	\$1.72	\$3.99
8898066	Premium Green Chili Soup	4/4 lb. fully cooked plastic pouches	\$1.65	\$3.99



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Price Selling Grid

PRICING STRATEGIES

When introducing a new product, ALWAYS introduce a new price!

Considering the “value add” for this amazing promotion, this is a perfect opportunity for you to increase your check average! Pita Panwich pricing should be higher than your everyday pricing.

This is a great product, so don't be afraid to push the selling price upward.

Most customers will order two pita panwiches, but you should have your servers and cashiers prepared for customers who will want only one, while others will want three or more. The following recommended pricing grid indicates both the average product cost and the suggested selling prices for one, two, three or four Pita Panwiches.

Don't forget to bundle your Superfood Pita Panwiches with a Superfood Side Salad and the Pita Panwich Classics with Green Chili Soup and Premium Cowboy Beer and Bean Chili. Sweet and white potato fries should also make an appearance.

Always round selling prices up to the nearest 9.

Panwich Category	Number purchased per order	Average Food Cost	Suggested Selling Price	Food Cost %
Superfood Panwich	One	\$0.86	\$2.09	41%
	Two	\$1.76	\$4.19	42%
	Three	\$2.58	\$5.99	43%
	Four	\$3.44	\$6.99	49%
Panwich Classics	One	\$0.83	\$1.99	41%
	Two	\$1.65	\$3.99	41%
	Three	\$2.58	\$5.99	43%
	Four	\$3.32	\$6.99	48%



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Ingredients

Carolina Pulled Pork BBQ Pita Panwich

Carolina pulled pork BBQ with bourbon baked beans, pickled red onion, dill pickle chips, habanero jack cheese and toasted spicy mayonnaise on a griddled whole wheat pita.

USF #	Product	Brand	Portion Size
2587186	7" Whole Wheat Pita	Hilltop Hearth®	1 ea.
1776855	Pork Shredded/Pulled	Chef's Line®	2.5 oz.
1787308	Habanero Jack Cheese	Glenview Farms®	1 oz.
2567204	Dill Pickles	Harvest Value®	½ oz.
9910100	Sassy Swine Carolina Style BBQ Sauce	Chef's Line	1 Tbsp.
6763494	Bourbon Molasses Baked Beans	Monarch®	1 oz.
N/A	Toasted Spicy Mayonnaise	Housemade	1 tsp.

Texas BBQ Beef Brisket Pita Panwich

Texas style BBQ beef brisket with creamy coleslaw, pickled red onion, baby arugula, Blue Marble Jack cheese and mayonnaise on a griddled whole wheat pita.

USF #	Product	Brand	Portion Size
2587186	7" Whole Wheat Pita	Hilltop Hearth	1 ea.
8665119	BBQ Beef Brisket	Chef's Line	2 oz.
4332003	Pickled Red Onion	Cross Valley Farms®	1.5 oz.
1787258	Marble Blue Jack Cheese	Glenview Farms	½ oz.
9909706	Yippee Ki Yay Texas Style BBQ Sauce	Chef's Line	1 Tbsp.
6940803	Mayonnaise	Chef's Line®	1 tsp.
3989811	Baby Arugula	Food Innovations	⅛ cup

Ingredients

Reuben Pita Panwich

Corned beef brisket with Swiss cheese, sauerkraut, dill pickle chip and Thousand Island dressing on a griddled whole wheat pita.

USF #	Product	Brand	Portion Size
2587186	7" Whole Wheat Pita	Hilltop Hearth®	1 ea.
4027769	Corned Beef Brisket	Hillshire Farm®	2.5 oz.
0750299	Swiss Cheese	Glenview Farms®	1 oz.
5328083	Thousand Island Dressing	Monarch®	1 Tbsp.
9330077	Sauerkraut	Monarch	¾ cup
1992601	Dill Pickles	Monarch	1 oz.

Rachel Pita Panwich

Deli turkey breast with creamy coleslaw, Swiss cheese and arugula with Thousand Island dressing on a griddled whole wheat pita.

USF #	Product	Brand	Portion Size
2587186	7" Whole Wheat Pita	Hilltop Hearth	1 ea.
2565976	Turkey Breast Whole	Metro Deli®	2.5 oz.
0750299	Swiss Cheese	Glenview Farms	1 oz.
5328083	Thousand Island Dressing	Monarch	1 Tbsp.
0422675	Cole Slaw (shredded, creamy)	Cross Valley Farms®	½ cup
3989811	Arugula	Food Innovations	¼ cup

Ingredients & Food Cost

Garden Palette Superfood Pita Panwich*

Roasted fennel and beets with orange segments, toasted hazelnuts, goat cheese and frisée with beet vinaigrette on a griddled whole wheat pita.

*Recipe cost is passed on 2 pita panwich quarters = one serving.

USF #	Product	Brand	Portion Size	Product Cost
2587186	7" Whole Wheat Pita	Hilltop Hearth®	1 each	\$0.21
4010591	Beets (fresh)	Packer	1/2 cup	\$0.46
3111937	Fennel (fresh)	Packer	1/4 cup	\$0.18
0877225	Oranges (88 ct.)	Cross Valley Farms	1/4 cup	\$0.21
3739000	Hazelnuts (toasted)	Food Innovations	1 1/2 tsp.	\$0.12
7509763	Frisée	Food Innovations	1/3 cup	\$0.17
8985152	Goat Cheese	Glenview Farms®	3/4 oz.	\$0.28
N/A	Beet Vinaigrette	Housemade	1 1/2 tsp.	\$0.10
Total				\$1.73

Pistachio Chicken Superfood Pita Panwich*

Roasted, shredded chicken with roasted cauliflower, roasted kale, blue marble jack cheese, red & green seedless grapes, pistachio and kale pesto on a griddled whole wheat pita.

*Recipe cost is passed on 2 pita panwich quarters = one serving.

USF #	Product	Brand	Portion Size	Product Cost
2587186	7" Whole Wheat Pita	Hilltop Hearth	1 each	\$0.21
8866642	Chicken Breast – grilled	Patuxent Farms®	2.5 oz.	\$0.43
8634883	Baby Kale Trio	Cross Valley Farms	1/4 cup	\$0.21
9331992	Cauliflower	Cross Valley Farms	1/4 cup	\$0.39
6006498	Red & Green Seedless Grapes	Cross Valley Farms	1/4 cup	\$0.18
N/A	Kale Pesto	Housemade	1 tsp.	\$0.07
1744382	Pistachio	Food Innovations	1/2 oz.	\$0.23
7025216	Shallots	Packer	1 Tbsp.	\$0.05
1787258	Marble Blue Jack Cheese	Glenview Farms	1/2 oz.	\$0.14
Total				\$1.91



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Ingredients & Food Cost

Roast Turkey Superfood Feast Pita Panwich*

Roasted turkey breast with sautéed shaved Brussels sprouts, roasted butternut squash and sautéed mushrooms with horseradish chive cheddar cheese, cranberry relish and Rosemary lite mayonnaise on a griddled whole wheat pita.

*Recipe cost is based on 2 pita panwich quarters = one serving.

USF #	Product	Brand	Portion Size	Product Cost
2587186	7" Whole Wheat Pita	Hilltop Hearth®	1 each	\$0.21
2783819	Oven-Ready Turkey Breast	Chef's Line®	2.5 oz.	\$0.55
7734825	Brussels Sprouts – shaved	Cross Valley Farms®	1 oz.	\$0.27
6010532	Butternut Squash	Packer	1 oz.	\$0.08
1355551	Button Mushrooms	Cross Valley Farms	1 oz.	\$0.25
9010505	Cranberries	Packer	1 Tbsp.	\$0.14
6765309	Horseradish Chive White Cheddar	Glenview Farms®	½ oz.	\$0.17
N/A	Rosemary Mayonnaise	Housemade	1 tsp.	\$0.09
Total				\$1.76

Asian Chicken Superfood Pita Panwich*

Grilled chicken, pan seared tofu, Smoky Ghost Pepper Jack Cheese Slices, julienned red onion, chilies, cilantro, shaved radish with Sriracha lite-mayonnaise on a griddled whole wheat pita.

*Recipe cost is passed on 2 pita panwich quarters = one serving.

US #	Product	Brand	Portion Size	Product Cost
2587186	7" Whole Wheat Pita	Hilltop Hearth	1 each	\$0.21
8866642	Chicken Breast – grilled	Patuxent Farms®	2.5 oz.	\$0.43
1370543	Tofu – firm	Packer	2 oz.	\$0.18
7955644	Smoky Ghost Pepper Jack Cheese Slices	Glenview Farms	½ oz.	\$0.16
4332003	Red Onion	Cross Valley Farms	¼ cup	\$0.10
6010482	Chilies	Packers	½ oz.	\$0.19
8332165	Cilantro	Cross Valley Farms	½ tsp.	\$0.12
3349594	Radish	Packer	½ oz.	\$0.13
7111693	Sriracha Sauce Mayonnaise	Huy Fong Foods	½ tsp.	\$0.14
Total				\$1.66



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Ingredients & Food Cost

Eggplant Parmesan Pita Panwich

Pan fried breaded eggplant with spinach, fresh tomato relish, red onion, shredded mozzarella and Parmesan cheese griddled in a whole wheat pita.

*Recipe cost is based on 2 pita panwich quarters = one serving.

USF #	Product	Brand	Portion Size	Product Cost
2587186	7" Whole Wheat Pita	Hilltop Hearth®	1 ea.	\$0.21
7358583	Eggplant Whole Fancy, Breaded	Packer	3 oz. (3 each)	\$0.64
3587490	Parmesan Cheese,	Roseli®	½ oz.	\$0.23
7332372	Mozzarella Cheese shredded	Roseli	1 oz.	\$0.14
N/A	Tomato Relish	Housemade	¼ cup	\$0.26
4332003	Red Onion	Cross Valley Farms®	½ oz.	\$0.04
4425690	Spinach (fresh)	Cross Valley Farms	1 oz.	\$0.11
			Total	\$1.63



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Recipes

PRESSED OR GRILLED WHOLE WHEAT PITA, Serving Size: 1/2 Panwich

Garden Palette Superfood Pita Panwich

Roasted fennel and beets with orange segments, toasted hazelnuts, goat cheese and fris ee with beet vinaigrette on a griddled whole wheat pita.

Servings: 2

- 2 each whole wheat pita (no pocket)
- 1 cup beets (fresh, roasted, medium dice)
- 1/2 cup fennel (fresh, julienned)
- 1/4 cup orange segments (fresh)
- 1 Tbsp. hazelnuts (roasted, chopped)
- 1 1/2 oz. goat cheese (crumbled)
- 1 Tbs. beet vinaigrette
- 3/4 cup fris ee (fresh, chopped)

Assemble as follows from bottom to top:

1. Place one pita, flat side up, on cutting board
2. Combine the following ingredients in mixing bowl:
 - a. Diced roasted beets
 - b. Roasted fennel
 - c. Orange segment
 - d. Chopped fris ee
3. Using tongs or slotted spoon, place mixture to cover the pita
4. Add chopped, roasted hazelnuts
5. Add crumbled goat cheese
6. Top with second pita – flat side down
7. Press or grill until done
8. Cut pita panwich in half and then into quarters (two quarters equal one portion)

Note: Combining the ingredients into a mixing bowl saves a few steps in pita panwich assembly. It also spreads the beet vinaigrette evenly over all ingredients. This helps the panwich stay together during grilling or pressing.

Beet Vinaigrette Dressing

- | | |
|----------------------|--------------------|
| 1 cup roasted beets | 1/2 tsp. ground |
| 1 cup sherry vinegar | black pepper |
| 2 cups blended oil | 1 tsp. Kosher salt |

Preparation:

- Combine beets, sherry vinegar, salt and pepper in blender and pulse until smooth
- Slowly emulsify oil into mixture
- Pour mixture into plastic squeeze bottle for service

Finish:

Once dressing is smooth, add:

- 1 clove garlic, minced
- 1 shallot, minced
- 1 tsp. fresh thyme leaves, chopped



Combine beets, orange, fennel, fris ee and beet vinaigrette



Mix to evenly coat all ingredients



Place ingredient mixture on pita



Top with chopped hazelnuts and crumbled goat cheese

Recipes

Pistachio Chicken Superfood Pita Panwich

Roasted shredded chicken with roasted cauliflower, roasted kale, blue marble jack cheese, red and green seedless grapes, shallots, pistachio and kale pesto on a griddled whole wheat pita.

Servings: 2

- 2 each whole wheat pita (no pocket)
- ¾ cup roasted chicken (pulled, shredded)
- *see note at right
- ½ cup kale (fresh, roasted, chopped)
- ½ cup cauliflower florets (fresh, roasted)
- ½ cup red seedless grapes (fresh, cut in half)
- 2 Tbsp. shallots (juliened)
- 2 tsp. kale pesto
- 1 oz. blue marble jack cheese (quartered)
- ½ oz. pistachios (roasted, chopped)

Assemble as follows from bottom to top:

- Assemble as follows from bottom to top:
1. Place one pita, flat side up, on cutting board
 2. Spread kale pesto to cover bottom of pita
 3. Combine the following ingredients in mixing bowl and toss:
 - a. Pulled chicken or sliced chicken breast depending on which product you choose
 - b. Roasted kale and shallots
 - c. Roasted cauliflower florets
 - d. Red and green seedless grape halves
 - e. Roasted and chopped pistachios
 4. Using tongs or slotted spoon, place mixture to cover the pita
 5. Cut one slice of blue marble jack cheese into quarters and place onto pita as shown below
 6. Top with second pita – flat side down
 7. Press or grill until done
 8. Cut pita panwich in half and then into quarters (two quarters equal one portion)

Note: Glenview Farms® cheeses used in our superfood pita panwich recipes are all robust – one slice (quartered) is perfect for flavor, and the cheese also holds the panwich together.

- Grilled chicken breast can be substituted for pulled chicken, which is usually comprised of both light and dark meat. This substitution increases product cost but reduces calories.
- We have included pulled chicken as part of the sandwich assembly mixture. If you are concerned about portion control for the protein portion of this sandwich assembly, you can place pulled chicken or chicken breast onto the pita separately.



Combine cauliflower, shallots, red and green grapes, and chopped pistachios in mixing bowl



Combine kale pesto with chicken and spread evenly on pitas



Spread roasted veggie, shallots, pistachios and grape mixture spread evenly



Top with one slice of blue marble jack cheese, cut into quarters.

Recipes

Roast Turkey Superfood Feast Pita Panwich

Roasted turkey breast with sautéed shaved Brussels sprouts, roasted butternut squash and sautéed mushrooms with horseradish chive white cheddar cheese, cranberry relish and Rosemary lite mayonnaise on a griddled whole wheat pita.

Servings: 2

- 2 each whole wheat pita (no pocket)
- 5 oz. turkey breast (deli turkey breast, slices)
- ¼ cup Brussels sprouts (fresh, shaved, roasted)
- ¼ cup butternut squash (fresh, roasted, small dice)
- ¼ cup button mushrooms fresh, sliced, sautéed)
- 1 oz. horseradish chive white cheddar cheese (quartered)
- 1 Tbsp. cranberry relish
- 1 tsp. rosemary lite mayonnaise

Assemble as follows from bottom to top:

1. Place one pita, flat side up, on cutting board
2. Spread cranberry relish to cover bottom
3. Spread rosemary lite mayonnaise on other pita bottom
4. Add sliced deli turkey breast
5. Add roasted Brussels sprouts
6. Ad roasted butternut squash
7. Add sautéed mushrooms
8. Cut one slice of horseradish chive white cheddar cheese into quarters and place onto pita as shown above
9. Top with second pita – flat side down
10. Press or grill until done
11. Cut pita panwich in half and then into quarters (two quarters equal one portion)

Note: Glenview Farms® cheeses used in our superfood pita panwich recipes are all robust – one slice (quartered) is perfect for flavor, and the cheese also holds the panwich together.

Fresh Cranberry Relish
 Ingredients:
 2 lb. fresh cranberries
 1 orange
 ¾ cup sugar

Preparation:
 • In a large mixing bowl, combine 2 pounds fresh cranberries, ¾ cup sugar, and the zest and juice of 1 orange in a food processor; pulse until chunky
 • Let sit at room temperature for at least 30 minutes



Spread cranberry relish and rosemary lite mayonnaise on each pita bottom



Add deli roast turkey



Add Brussels sprouts, squash and sautéed mushrooms



Top with one slice of horseradish chive white cheddar cheese, cut into quarters

Recipes

Asian Chicken Superfood Pita Panwich

Grilled chicken with diced tofu, Smoky Ghost Pepper Jack Cheese Slices, julienned red onion, chilies, cilantro, shaved radish and Sriracha lite mayonnaise on a griddled whole wheat pita.

Servings: 2

- 2 each whole wheat pita (no pocket)
- 5 oz. chicken breast (grilled, diced or cut into strips)
- 1/2 cup tofu (fresh, firm, diced)
- 1/4 cup red onion fresh, julienned)
- 1 Tbsp. chilies (fresh, de-seeded, de-veined, julienned)
- 1 oz. Smoky Ghost Pepper Jack Cheese Slices
- 1 tsp. cilantro leaves (fresh, finely chopped)
- 1/2 oz. radish (fresh, thinly sliced)
- 1/2 tsp. Sriracha lite mayonnaise

Assemble as follows from bottom to top:

1. Place one pita, flat side up, on cutting board
2. Spread Sriracha lite mayonnaise evenly over bottom of pits
3. Place diced or sliced chicken breast next
4. Add diced tofu
5. Julienne chilies
7. Place thin radish, sliced
8. Cut one of the Smoky Ghost Pepper Jack Cheese Slices into quarters and place onto pita
9. Dust with chopped cilantro
10. Top with second pita – flat side down
11. Press or grill until done
12. Cut pita panwich in half and then into quarters (two quarters equal one portion)

Note: Glenview Farms® cheeses used in our superfood pita panwich recipes are all robust – one slice (quartered) is perfect for flavor, and the cheese also holds the panwich together.



Spread Sriracha lite mayonnaise evenly, then add diced or sliced grilled chicken and tofu



Julienne red onion and green chilies



Thinly shaved radish



Top with one slice of ghost pepper jack cheese, cut into quarters and dust with chopped cilantro

Pita Panwiches – Hot, Fresh & Delicious

PRESSED OR GRILLED WHOLE WHEAT PITA, Serving Size: 1/2 Panwich

Reuben Pita Panwich

Corned beef with sauerkraut, Swiss cheese, dill pickle and Thousand Island dressing on a griddled whole wheat pita.

Servings: 2

- 2 each whole wheat pita, no pocket
- 5 oz. corned beef, shaved thin
- 3/4 cup sauerkraut
- 2 oz. dill pickle chips
- 2 oz. swiss cheese
- 2 oz. Thousand Island dressing

Assemble as follows from bottom to top:

1. Place one pita, flat side up, on cutting board
2. Squeeze bottle of Thousand Island dressing
3. Add 5 oz. shaved corned beef
4. Spread sauerkraut evenly
5. Add dill pickle chips
6. Add 2 slices Swiss cheese (cut one slice in half)
7. Top with second pita – flat side down
8. Press or grill until done
9. Cut pita panwich in half and then into quarters (two quarters equal one portion)



Thousand Island dressing and corned beef



Add sauerkraut



Dill pickle chips



Swiss cheese

Recipes

Rachel Pita Panwich

Roast deli turkey with creamy coleslaw, Swiss cheese and arugula with Thousand Island dressing on a griddled whole wheat pita.

Servings: 2

- 2 each whole wheat pita, no pocket
- 5 oz. roast turkey, sliced thin
- ½ cup creamy coleslaw
- ¼ cup arugula
- 2 oz. Swiss cheese
- 1 Tbsp. Thousand Island dressing

Assemble as follows from bottom to top:

1. Place one pita, flat side up, on cutting board
2. Squeeze bottle of Thousand Island dressing
3. Add 5 oz. thin sliced, deli roast turkey
4. Spread coleslaw evenly
5. Add arugula (6 leaves)
6. Add 2 slices Swiss cheese (cut one slice in half)
7. Top with second pita – flat side down
8. Press or grill until done
9. Cut in half then into quarters – two quarters is one serving



Thousand Island dressing and roast deli turkey



Add coleslaw



Baby arugula



Swiss cheese

Recipes

BBQ Beef Brisket Pita Panwich

BBQ beef brisket with blue marble jack cheese, pickled red onions, Texas-style BBQ sauce and mayonnaise on a griddled whole wheat pita.

Servings: 2

2 each whole wheat pita, no pocket
4 oz. BBQ beef brisket, sliced thin, tossed in BBQ sauce
1 oz. blue marble jack cheese
2 oz. pickled red onions
1 Tbsp. Texas Style BBQ Sauce
1 tsp. mayonnaise

Assemble as follows from bottom to top:

1. Place one pita, flat side up, on cutting board
2. Spread mayonnaise evenly on bottom of pita
3. Add 4 oz. thin-sliced BBQ beef brisket in BBQ sauce
4. Squeeze bottle of additional Texas-style BBQ sauce
5. Pickled red onions, evenly placed
6. Add one slices blue marble jack cheese (cut cheese in half for better coverage)
7. Press or grill until done
8. Cut in half then into quarters – two quarters is one serving

Note: We only used 1 slice of blue marble jack for this panwich. We don't want to overpower the other ingredients. Cut the single slice of cheese into quarters.



Thousand Island dressing and roast deli turkey



Add coleslaw



Baby arugula



Swiss cheese

Recipes

Carolina BBQ Pulled Pork Pita Panwich

Carolina-style BBQ pulled pork with Bourbon baked bean hummus, habanero jack cheese, dill pickles, Carolina-style BBQ sauce and toasted spice mayonnaise on a griddled whole wheat pita.

Servings: 2

- 2 each whole wheat pita, no pocket
- 5 oz. BBQ pulled pork, shredded
- 2 oz. baked bean hummus
- 2 oz. habanero jack cheese
- 2 oz. dill pickle coins
- 1.5 oz. Carolina BBQ Sauce
- 1 oz. toasted spice mayonnaise

Assemble as follows from bottom to top:

1. Place one pita, flat side up, on cutting board
2. Spread bourbon baked bean hummus evenly on pita bottom
3. Squeeze bottle of toasted spice mayonnaise, spread on other pita bottom
4. Add 5 oz. pulled pork BBQ
5. Squeeze bottle of Carolina-style BBQ sauce
6. Dill pickles coins, approximately six, evenly placed
7. Add two slices habanero jack cheese to cover pita bottom (cut cheese in quarters for better coverage)
8. Press or grill until done, cut in half then into quarters – two quarters is one serving

Note: Taste the sandwich with 2 slices of habanero jack cheese. If you think it's too much heat for your customer base, only use one slice of the cheese.

Toasted Spice Mayonnaise

Ingredients:

- 1 cup mayonnaise
 - 1/8 tsp. cayenne pepper
 - 1 tsp. cumin
 - 1 tsp. coriander
 - 1 tsp mustard seed
 - 1/8 tsp. allspice
 - 1/8 tsp. cinnamon
- Yield: 1 cup

Preparation:

1. Combine the following ingredients in a mixing bowl.
2. Mix until smooth.
3. Place in squeeze bottle for service.



Toasted spice mayonnaise and baked bean hummus



Pulled pork and Carolina-style BBQ in sauce



Dill pickle chips and Carolina-style BBQ sauce



Habanero jack cheese

Recipes

Eggplant Parmesan Pita Panwich

Pan fried breaded eggplant with spinach, fresh tomato relish, red onion, shredded Mozzarella and Parmesan cheese griddled in a whole wheat pita.

Servings: 2

- 2 each whole wheat pita
- 4 oz. fried eggplant slices, (3 medium, Panko breading, pan fried then roasted)
- 2 oz. fresh spinach, no stems
- 1/4 cup red onion, julienned
- 1/2 cup fresh tomato relish
- 2 oz. mozzarella cheese, shredded
- 1/2 oz. Parmesan cheese, grated

Assemble as follows from bottom to top:

1. Place one pita, flat side up, on cutting board
2. Cover pita bottom with fresh de-stemmed fresh spinach leaves
3. Add 3 slices fried eggplant to cover pita
4. Add 1/2 cup fresh tomato relish
5. Julienne red onion
6. Shredded mozzarella cheese
7. Grated Parmesan cheese
8. Top with second pita, flat side down
9. Press or grill until done
10. Cut in half then into quarters – two quarters is one serving

Fresh Tomato Relish

Ingredients:

- 1 large tomato diced
- 1/4 cup medium, white onion, small dice
- 1 garlic clove, minced
- 1 tsp. fresh basil leaves, chiffonade
- 1 tsp. fresh Italian parsley, chiffonade

Preparation:

- Combine all ingredients in mixing bowl
- Place in container, ready for service



Spinach leaves and pan fried, then roasted eggplant slices



Add fresh tomato relish and red onions



Grated parmesan cheese



Sliced or shredded mozzarella cheese

Purchasing

ALL PRODUCTS UTILIZED IN THE PITA PANWICH OPERATOR'S GUIDE ARE AVAILABLE FROM US FOODS®.

Pita Panwiches and Sides

USF #	Product	Pack	Brand	Case Cost	Portion	Portion Cost
2587186	7" Whole Wheat Pita	12/9 ea.	Hilltop Hearth®		1 each	\$0.21
1776855	Pork Shredded/Pulled	2/4.5 lba.	Chef's Line®	\$44.53	2.5 oz.	\$0.73
8665119	BBQ Beef Brisket	2/7 lba.	Chef's Line	\$112.61	2.0 oz.	\$1.00
8866642	Chicken Breast – boneless, skinless, frozen	2/5 lb.	Patuxent Farms®	\$41.27	5 oz.	\$0.86
2783819	Oven-Ready Turkey Breast	2/8 lba.	Chef's Line	\$3.48 lb.	2.5 oz.	\$0.55
4027769	Corned Beef Brisket	2/6-8 lba.	Hillshire Farm®	\$4.90 lb.	2.5 oz.	\$0.76
1370543	Tofu – firm	12/1 lb.	Packer	\$17.31	2 oz.	\$0.18
9909516	MeeMaw's Molasses Kansas City Style BBQ Sauce	6/0.5 gal.	Chef's Line	\$53.29	1 Tbs.	\$0.07
9909706	Yippee Ki Yay Texas Style BBQ Sauce	6/0.5 gal.	Chef's Line	\$53.29	1 Tbs.	\$0.07
9910100	Sassy Swine Carolina Style BBQ Sauce	6/0.5 gal.	Chef's Line	\$53.29	1 Tbs.	\$0.07
8869687	Pickle Fries	6/2 lb.	Monarch®	\$37.56	1/4 oz. or (1 ea.)	\$0.05
8869802	White & Sweet Potato Frites	5/3 lb.	Monarch	\$24.85	1 cup	\$0.36
8898066	Premium Green Chili Soup	4/4 lb.	Molly's Kitchen®	\$53.06	2 oz.	\$0.41
8897506	Premium Cowboy Beer & Bean Chili	4/4 lb.	Molly's Kitchen	\$54.90	8 oz.	\$1.71



Pricing reflects information available at the time of the US Foods® Order Guide file import. US Foods reserves the right to change pricing at any time. Therefore, final item pricing will be confirmed at checkout.

Purchasing

Pita Panwiches and Sides

USF #	Product	Pack	Brand	Case Cost	Portion	Portion Cost
6334072	Coarse Ground Mustard	6/56 oz.	Rykoff Sexton®	7.48	1 Tbs.	\$0.06
1995752	Tricolored Israeli Couscous & Quinoa Blend	5/28 oz.	Rykoff Sexton	37.40	6.0 oz.	\$0.47
7976582	Caramelized Balsamic Onion Jam	4/41 oz.	Metro Deli®	37.69	1 oz.	\$0.23
6940803	Mayonnaise	4/1 gal.	Chef's Line®	20.59	2 tsp.	\$0.03
4010591	Beets (fresh)	25 lb.	Packer		¼ cup	\$0.18
3111937	Fennel	12 ea.	Packer	19.10	2 oz.	\$0.18
0877225	Oranges	88 ea.	Cross Valley Farms	36.45	½ cup	\$0.21
	Frisée	10 lb.	Packer	27.50	½ cup	\$0.17
7358583	Egg Plant, Whole Fancy	10 lb.	Packer		3 oz. or 3 slices	\$0.64
4425690	Spinach, Fresh	4 lb.	Cross Valley Farms	12.96	¼ cup	\$0.20
9331992	Cauliflower, Fresh	4/3 lb.	Cross Valley Farms	23.97	¼ cup	\$0.39
2567204	Dill Pickle	4/1 gal.	Harvest Value®	17.31	¼ oz.	\$0.10
5332242	Shredded Iceberg Lettuce	4/5 lb.	Cross Valley Farms	15.90	¼ oz.	\$0.03
3333036	Sliced Plum Tomato	25 lb.	Cross Valley Farms	25.13	¼ oz.	\$0.06
2791556	Sliced Mushrooms	2/5 lb.	Cross Valley Farms	38.27	½ oz.	\$0.09



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Purchasing

US FOODS® PURCHASING GRID – Pita Panwiches & Sides

USF #	Product	Pack	Brand	Case Cost	Portion	Portion Cost
6006498	Red Seedless Grapes	22 lb.	Packer	32.27	¼ cup	\$0.18
	Kale Pesto				1 tsp.	\$0.09
3989811	Arugula, Fresh	3/1 lb.	Food Innovations	63.24	⅛ cup or 6 leaves	\$0.21
7734825	Brussels Sprouts - Shaved	2/5 lb.	Cross Valley Farms®	25.49	¼ cup	\$0.53
8634883	Baby Kale Trio	3/1 lb.	Cross Valley farms		¼ cup	\$0.21
6010532	Butternut Squash	40 lb.	Packer	26.35	1 oz.	\$0.08
1355551	Button Mushrooms	10 lb.	Cross Valley Farms	20.21	1 oz.	\$0.25
9010505	Cranberries	24/12 oz.	Packer	43.00	¼ cup	\$0.15
	Sauerkraut					\$0.25
5328083	Thousand Island Dressing	4/1 gal.	Monarch®		1 Tbs.	\$0.10
0422675	Coleslaw, Creamy	2/7 lb.	Cross Valley Farms		½ cup	\$0.22

USF #	Product	Pack	Brand	Case Cost	Portion	Portion Cost
6765309	Horseradish Chive White Cheddar	6 /1.5 lb.	Glenview Farms®	48.65	½ oz.	\$0.17
1787258	Blue Marble Jack Cheese	6 /1.5 lb.	Glenview Farms	39.80	½ oz.	\$0.14
7955644	Smoky Ghost Pepper Jack Cheese Slices	6 /1.5 lb.	Glenview Farms	46.55	½ oz.	\$0.16
1787308	Habanero Jack Cheese Slices	6 /1.5 lb.	Glenview Farms	41.78	½ oz.	\$0.15
8985152	Goat Cheese Slices	2/2 lb.	Glenview Farms	26.56	¾ oz.	\$0.28
0750299	Swiss Cheese Slices	4/5 lb.	Glenview Farms	38.86	1 oz.	\$0.14
4332003	Red Onion	25 lb.	Cross Valley Farms	17.05	¼ cup	\$0.10
8332165	Cilantro	8 oz.	Cross Valley Farms	9.30	½ tsp.	\$0.12
3349594	Radish	6 ea.	Packer	11.23	½ oz.	\$0.13
7111693	Sriracha Sauce	12/28 oz.	Huy Fong Foods	35.66	½ tsp.	\$0.06



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Pocketless Pita

7" GREEK-STYLE POCKETLESS PITA

In this Pita Panwich operator's guide, we introduced you to Superfood Pita Panwiches, "where healthy meets happy." Next in line was the Pita Panwiches Classics "deli and grill favorites with a pita twist." Lastly, we wanted to leave you with a little "Food For Thought."

GLENVIEW FARMS®

- Horseradish Chive White Cheddar Cheese
- Blue Marble Jack Cheese
- Habanero Jack Cheese
- Smoky Ghost Pepper Jack Cheese Slices

As you have now experienced, the no-pocket pita is a truly multi-dimensional product that can be used for a variety of sandwich application for all day parts. Consider introducing Pita Panwich Breakfast Sandwiches. The taste and texture of the whole wheat pocketless pita is a perfect match with scrambled eggs, bacon and sausage.

One of our favorite menu applications is pairing the 7" pocketless whole wheat pita with Glenview Farms line of premium cheeses. It's hard to believe that 1 ounce of cheese can be packed with such sharp and distinctive flavors. All are excellent cheeses for melting. No crumbling or waste. Take your traditional grilled cheese to new levels.

Blue Marble Jack Grilled Cheese Pita Sandwich

Blue marble jack grilled cheese with caramelized balsamic onion jam and baby arugula.



Quality Assurance Standards

- Cook all MEATS & POTENTIALLY HAZARDOUS FOODS to at least the minimum safe INTERNAL temperatures as follows: Chicken/Mixtures-165°F, Pork-145°F, Beef-145°F, Fish-145°F, Ground Beef-158°F.
- Take and record temperatures of all Potentially Hazardous Foods before placing in service lines and every 60 minutes during service.
- Hold all hot foods in service lines at 140°F or above. If standard cannot be maintained, pull the item and reheat to an internal temperature of 165°F (in less than one hour) before placing back in the service line. If reheating is not accomplished in less than one hour, discard item.
- Potentially Hazardous Foods that are cold must be kept at 40°F or below during service. Proper use of ice baths must be maintained.
- Hold all food for customer self-service behind sneeze guards.
- Stir sauces frequently during service to distribute heat. Turn meats and vegetables to better distribute heat.
- Frequently replace utensils with clean ones during service period.

