



CATERSOURCE 2021

COMPLIMENTARY CATERSOURCE RECIPES

Carne Asada Tacos with Apple Pineapple Chimichurri

Serves 1

APN	INGREDIENTS	PORTION SIZE
	Flour or Corn Tortilla	3 ea.
9615688	Cattleman's Selection® Carne Asada Steak Strips	4½ oz.
	Chimichurri	3 tsp.
	Watermelon Radish	3 slices
	Micro Cilantro	¼ oz.
1891497	Cross Valley Farms® Apple Pineapple Pico de Gallo	3 oz.
7912380	Cross Valley Farms Fresh Chopped Cilantro	1 oz.

PREPARATION

1. For the chimichurri: mix 1 part chopped parsley and 3 parts chopped cilantro with olive oil, red wine vinegar, red pepper flakes, dried oregano, minced garlic, salt and pepper.
2. Add the apple pineapple pico de gallo.
3. In a very hot cast iron skillet, add oil and cook the carne asada, stirring often until you have a nice char on the meat. Add thinly sliced onions if desired.
4. Add the carne asada to a warm flour or corn tortilla. Top with the cilantro chimichurri.



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Chicharrones Esquites

Serves 1

APN	INGREDIENTS	PORTION SIZE
	Pork Rinds	1/2 oz.
8211428	Monarch® Fire Roasted Corn and Poblano Peppers Blend with Onions	1 oz.
4466749	Del Pasado® Crumbled Queso Fresco	1 T
6385494	Chef's Line® Guacamole	2 oz.
	Micro Cilantro	1/4 oz.
7333263	Del Pasado Fajita Seasoning	1 T

PREPARATION

1. Cook the chicharrones (pork rinds) at 400°F for 30 seconds, stirring constantly. Strain and season with fajita seasoning.
2. On a plate, add the guacamole and top with chicharrones.
3. Quickly sauté roasted corn poblano blend, and add on top of the chicharrones.
4. Add queso and garnish with micro cilantro.



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Meatless Picadillo Caribe

Serves 1

APN	INGREDIENTS	PORTION SIZE
5922686	Molly's Kitchen® Meatless Crumbles	7 oz.
	Diced Onion	1 oz.
	Minced Garlic	1 T
2233582	Monarch® Non-GMO Ripened Sliced Sweet Plantains	2 oz.
	Black Beans	1 oz.
7912380	Cross Valley Farms® Fresh Chopped Cilantro	1 T
	Cumin	½ tsp.
	Salt and Pepper	to taste
	Olive Oil	3 oz.
	White Wine	2 oz.
	Pickled Red Onions	¼ oz.

PREPARATION

1. In a high-heated pan, cook the onions, peppers and garlic with olive oil.
2. In a separate pan or fryer, cook the sweet plantains and reserve.
3. Add the meatless crumbles, and cook with the vegetables for about 2-3 minutes.
4. Add the black beans, chopped cilantro and wine. Cook for an additional 2-3 minutes.
5. Add the cooked sweet plantains and season.
6. Serve with mofongo, tostones, or flour or corn tortillas on top of mashed potatoes or your favorite side dish. Garnish with pickled red onions. To add more flavor, add vegetable or chicken stock.



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Red Argentina & Andouille Ragout with Cilantro Gremolatta

Serves 1

APN	INGREDIENTS	PORTION SIZE
1885823	Harbor Banks® Argentine Red Shrimp 21-25 Ct.	4 oz.
8880849	Chef's Line® All Natural* Uncured Smoked Andouille Sausage	3 oz.
	Cannellini Beans	2 oz.
	Diced Red Onion	1 oz.
	Diced Red Pepper	1 oz.
	Halved Cherry Tomato	1 oz.
	Tomato Paste	1 T
	Chicken Broth	½ c
	Tuscan Rub	2 T
	Olive Oil	2 oz.
7014870	Chef's Line Non-GMO Artisan Sourdough Baguette	2 slices

PREPARATION

1. Heat the pan with oil over medium-high heat. Add the onions, and cook for about 5 minutes.
2. Add the sausage and crushed garlic, and cook for 2 minutes. Add pepper and cherry tomatoes, and cook everything for 2 additional minutes.
3. Add tomato paste, and cook for 1-2 minutes.
4. Add chicken broth, cannellini beans and cook until liquid is reduced by half.
5. Add the shrimp and Tuscan rub, and cook for an additional minute. Turn off the heat, and let rest for 1-2 minutes.
6. Serve warm with sourdough baguette.

*No artificial ingredients. Minimally processed.



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Snapper & Tuna Nikkei Ceviche

Serves 1

INGREDIENTS

PORTION SIZE

Diced Snapper	3 oz.
Diced Tuna	3 oz.
Leche de Tigre Nikkei	3 oz.
Fine Julienne Red Onion	1/4 oz.
Fine Diced Aji Limo	1/2 tsp.
Wakame	2 oz.
Red Chile Threads	garnish
Cancha	2 tsp.
Choclo	1 T
Diced Sweet Potato	1 T
Shredded Veggie Blend	1/4 oz.

PREPARATION

1. First, make the Leche de Tigre: mix fish, celery, lime juice, cilantro, aji limo, garlic, ginger and water in a bowl. Purée and strain. Dilute with more lime juice, shoyu, sesame oil, and water or fish stock.
2. In a cold mixing bowl, mix the snapper, tuna and shredded veggies with the Leche de Tigre and a pinch of salt.
3. On the serving vessel, add wakame on the bottom. Place the fish mix on top of the wakame. Add the fine julienne red onions and red chile threads as garnish.
4. Pour the rest of the liquid around the vessel. Add the cancha, choclo and sweet potato on different sides.
5. Serve cold.



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Vuelve A La Vida Seafood

Serves 1

APN	INGREDIENTS	PORTION SIZE
	Sliced Cooked Octopus	2 oz.
1885823	Harbor Banks® Argentine Red Shrimp 21-25 Ct.	4 oz.
	Bay Scallop	2 oz.
	Diced Avocado	2 oz.
8463711	Rykoff Sexton® Bloody Mary Mix	8 oz.
	Diced Cucumber	2 oz.
	Red Chile Threads	garnish
7912380	Cross Valley Farms® Fresh Chopped Cilantro	1 oz.
	Thin Sliced Chile Serrano	1/4 oz.

PREPARATION

1. In seasoned water, poach the shrimp and bay scallops for 2 minutes.
2. Mix all the seafood, Bloody Mary mix, serrano peppers and chopped cilantro in a bowl.
3. Right before serving, mix in the diced cucumber.
4. Serve cold and garnish with avocado and chile threads.