KEEPING IT REAL
THE 2019 FALL SCOOP™ RECIPE BOOK
KEEPIING IT REAL

As we create menus using flavors from around the world, authenticity is essential.

Culinary authenticity honors a regional cuisine’s origins and traditions, but it doesn’t require that you follow them to the letter. Authenticity is also about being true to yourself and your operation. It’s about infusing your menu with global flavors and trends while letting your own style shine through.

That could mean staying strictly traditional or incorporating regionally inspired ingredients into dishes that the non-foodie will find approachable. For the adventurous, it could mean turning tradition on its head with modern twists that create a fusion of flavors.

In the end, authenticity balances the homage you pay to culinary traditions with fidelity to your operation and your uniqueness as a chef.
THE AUTHENTICITY SCALE
With those ideas in mind, we describe the terms of the Authenticity Scale this way:

Traditional choices emphasize a regional cuisine’s roots. One might describe such items as “old-world.”

Approachable menu items present regional flavors in ways that interest people who haven’t tried them before.

Adventurous possibilities honor regional roots while carrying a chef’s creative spin.

Each recipe carries a designation – Traditional, Approachable or Adventurous – to help you find the best fit for your kitchen and your guests.

INSPIRED BY LATIN AMERICAN CUISINE
- Grilled Nopales with Queso Fresco and Black Beans  7
- Double Pork Burger with Smoky Chipotle Aioli  9
- Elote Corn and Poblano Fritters  11

INSPIRED BY ASIAN CUISINE
- Caramelized Pork Banh Mi Sandwiches  15
- Beef and Vegetable Stir-Fry  17
- Curry Popcorn Chicken Bowl with Gochujang Ranch Dressing  19
- Seared Yellowfin Tuna Flatbread  21

INSPIRED BY MIDDLE EASTERN CUISINE
- Beef Shawarma Pita Wrap  25
- Roasted Red Pepper Hummus Grilled Cheese  27
- Dessert Nachos with Ice Cream and Salted Date-Caramel Sauce  29

INSPIRED BY SOUTHERN CUISINE
- Sugar-Dusted Beignets with Chicory Ganache  33
- Brisket and Sweet Potato Hash with Chile Con Queso  35

Throughout this recipe collection, ingredients in bold type are Scoop™ products. Ingredients in orange type are available on usfoods.com online ordering through US Foods® Direct. Learn more at usfoods.com/direct.
Mexico has every sort of growing region. When you have so many colors to paint with, you end up having something that’s really bold.”

- Diana Dávila, Executive Chef and Owner, Mi Tocaya Antojeria
INSPIRED BY LATIN AMERICAN CUISINE

Grilled Nopales with Queso Fresco and Black Beans
Double Pork Burger with Smoky Chipotle Aioli
Elote Corn and Poblano Fritters
GRILLED NOPALES WITH QUESO FRESCO AND BLACK BEANS

INGREDIENTS
1 #10 can del Pasado® Black Beans
25-50 ea. Fresh Nopales (cactus paddles)
3 lb. Cross Valley Farms® Red Onion, julienned
6 ea. Cross Valley Farms Limes, juiced
2 lb. del Pasado Crumbled Queso Fresco
2 oz. Monarch® Chopped Garlic in Oil
2 T Monarch Ground Cumin
1 T Ground Mexican Oregano
4 oz. Cross Valley Farms Cilantro
4 oz. Cross Valley Farms Jalapeño Peppers
4 oz. Optimax® High-Stability Canola Oil
Monarch Kosher Salt to taste
Monarch Black Pepper to taste

INSTRUCTIONS
Combine onions, lime juice and salt; set aside to pickle.
Heat a few tablespoons of oil in a large pot over medium heat.
Add half of the garlic and the cumin. Stir and cook 2–3 minutes or until fragrant.
Add Black Beans, stirring over medium heat until hot. Set aside.
Drain cactus paddles; toss with remaining oil and garlic.
Grill over medium heat, turning to achieve attractive grill marks until tender, 4–6 minutes. Season with salt and pepper.
To assemble, top one large or two smaller freshly grilled cactus paddle(s) with ⅓–½ cup warm Black Beans.
Garnish with Crumbled Queso Fresco, pickled red onion, jalapeño slices and cilantro.
DOUBLE PORK BURGER WITH SMOKY CHIPOTLE AIOLI

INGREDIENTS

- 5½ lb. Chef’s Line® All Natural* Al Pastor
- 2 oz. del Pasado® Fajita Seasoning
- 2½ lb. Metro Deli® Smoked Provolone Cheese Loaf, sliced into 25 slices
- 2 oz. Optimax® High-Stability Canola Oil
- 25 ea. Stock Yards® All Natural* Pork Burger Raised Without Antibiotics
- 16 oz. Monarch® Roasted Garlic Aioli
- 4 oz. Chipotle in Adobo, puréed
- 25 ea. Chef’s Line Traditional Buns
- 4 oz. Cross Valley Farms® Cilantro Sprigs

INSTRUCTIONS

Season All Natural* Pork Burger Raised Without Antibiotics with fajita seasoning and grill, flipping once, then top with Smoked Provolone Cheese and cook until internal temperature reaches 155°F.

Sauté All Natural* Al Pastor in oil over medium high heat, tossing periodically, until pork slices are caramelized in spots.

Combine Roasted Garlic Aioli with puréed chipotles to taste.

Griddle flat sides of Traditional Buns until lightly toasted, then spread with ½-1 oz. of chipotle aioli.

Top buns with a cheeseburger, 3½ oz. All Natural* Al Pastor and sprigs of cilantro.

*No artificial ingredients. Minimally processed.
## ELOTE CORN AND POBLANO FRITTERS

### INGREDIENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 c del Pasado® Grated Cotija Cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10 c Monarch® Fire Roasted Corn and Poblano Peppers Blend with Onions</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7 ea. Glenview Farms® Eggs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 T Monarch Chopped Garlic in Oil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7 T Cross Valley Farms® Cilantro, finely chopped</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7 T Freshly Ground Pepper to taste</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3/4 c Garbanzo Flour</td>
<td></td>
<td>Optimax® High-Stability Canola Oil for frying</td>
</tr>
</tbody>
</table>

### FOR SAUCE:

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 c Chef’s Line® Mayonnaise made with Cage Free Eggs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3/4 c Mexican Crema</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2 c del Paso Grated Cotija Cheese, plus extra for garnish</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 ea. Cross Valley Farms Limes, zested and then juiced</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2 c Cross Valley Farms Cilantro, finely chopped</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 tsp. Monarch Chopped Garlic in Oil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 tsp. Monarch Ancho Chile Powder</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### INSTRUCTIONS

Beat the eggs in a medium bowl until frothy.

Stir in the garlic, cilantro, spices and Fire Roasted Corn and Poblano Peppers Blend.

Combine the garbanzo flour and Grated Cotija Cheese and stir into the mix.

The mixture should be batter consistency; if the mix seems too dry, add in a few tablespoons of crema.

Heat oil in a large nonstick skillet over medium-high heat.

Test one small fritter for seasoning, adding more spice or Grated Cotija Cheese to taste.

Using a small spoon, drop the batter into the hot oil, pressing it down so it flattens.

Once the edges start to brown, flip the fritters and cook until brown on the other side.

Transfer to a platter lined with paper towels. Repeat with the remaining batter, adding more oil if necessary.

Make the dipping sauce by whisking together the Mayonnaise made with Cage Free Eggs, crema, Grated Cotija Cheese, lime juice, cilantro, garlic and chile powder.
If you understand the flavor profile, how it’s used, how to build it, and understand where the origin of that dish is and how it’s made, you can literally adapt it to something new.”

- Thai Dang, Executive Chef and Owner, HaiSous Vietnamese Kitchen
INSPIRED BY ASIAN CUISINE

Caramelized Pork Banh Mi Sandwiches
Beef and Vegetable Stir-Fry
Curry Popcorn Chicken Bowls with Gochujang Ranch Dressing
Seared Yellowfin Tuna Flatbread
CARAMELIZED PORK BANH MI

INGREDIENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef’s Line® All Natural* Boneless Pork Loin, defrosted</td>
<td>7 lb.</td>
</tr>
<tr>
<td>Rykoff Sexton® Organic Light Golden Agave Syrup Sweetener</td>
<td>16 oz.</td>
</tr>
<tr>
<td>Monarch® Black Pepper</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Monarch Kosher Salt, divided</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Monarch Apple Cider Vinegar</td>
<td>2 c</td>
</tr>
<tr>
<td>Monarch Granulated White Sugar</td>
<td>½ c</td>
</tr>
<tr>
<td>Cross Valley Farms® Carrots, peeled and julienned</td>
<td>3 lb.</td>
</tr>
<tr>
<td>Cross Valley Farms Jalapeño Peppers, trimmed, seeded and thinly sliced</td>
<td>4 ea.</td>
</tr>
<tr>
<td>Cross Valley Farms English Cucumbers, julienned</td>
<td>4 ea.</td>
</tr>
<tr>
<td>Cross Valley Farms Scallions, trimmed</td>
<td>4 oz.</td>
</tr>
<tr>
<td>Monarch Sweet Chili Gochujang Wing Sauce</td>
<td>2 c</td>
</tr>
<tr>
<td>Chef’s Line Mayonnaise made with Cage Free Eggs</td>
<td>3 c</td>
</tr>
<tr>
<td>Chef’s Line Banh Mi Baguettes</td>
<td>25 ea.</td>
</tr>
<tr>
<td>Cross Valley Farms Cilantro</td>
<td>½ lb.</td>
</tr>
</tbody>
</table>

*No artificial ingredients. Minimally processed.

INSTRUCTIONS

Rub All Natural* Boneless Pork Loin, with Organic Light Golden Agave Syrup Sweetener until evenly coated, then sprinkle evenly with salt and pepper.

Sear loin on a hot griddle or large pan, then roast in a 400°F oven for 18–20 minutes, or until internal temperature reaches 145°F.

Set aside to cool, then slice into ⅛”-thick slices.

Combine vinegar with remaining salt and sugar, mixing well until dissolved.

Gently toss carrots, cucumbers, scallions and jalapeños in pickling liquid and refrigerate for 30 minutes or up to two days.

Combine Sweet Chili Gochujang Wing Sauce with Mayonnaise made with Cage Free Eggs.

To assemble:

Warm Banh Mi Baguettes in a 350°F oven for 6–8 minutes or until crusty.

Allow to cool, then spread gochujang mayonnaise on the interior.

Top with 2–3 oz. sliced pork, including some of the caramelized juices from the pan.

Top with pickled vegetable slaw and springs of cilantro.

Serve immediately.
BEEF AND VEGETABLE STIR-FRY

INGREDIENTS

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 c</td>
<td>Water</td>
</tr>
<tr>
<td>3 c</td>
<td>White Rice</td>
</tr>
<tr>
<td>1 T</td>
<td>Monarch® Kosher Salt</td>
</tr>
<tr>
<td>4 T</td>
<td>Optimax® High-Stability Canola Oil, divided</td>
</tr>
<tr>
<td>4 lb.</td>
<td>Cross Valley Farms® Broccoli Florets</td>
</tr>
<tr>
<td>8 ea.</td>
<td>Cross Valley Farms Red Bell Peppers, deseeded and sliced</td>
</tr>
<tr>
<td>4 lb.</td>
<td>Cross Valley Farms Carrots, julienned</td>
</tr>
<tr>
<td>1 lb.</td>
<td>Pacific Jade® Cut Baby Corn</td>
</tr>
<tr>
<td>5 lb.</td>
<td>Chef’s Line® All Natural* Bulgogi Beef</td>
</tr>
<tr>
<td>½ lb.</td>
<td>Cross Valley Farms Scallions, sliced into thin strips</td>
</tr>
<tr>
<td>1 oz.</td>
<td>Monarch Sesame Seeds</td>
</tr>
</tbody>
</table>

INSTRUCTIONS

Combine the water, rice and salt.

Bring to a boil, reduce heat and cook, covered, about 12–15 minutes or until the rice is cooked. Fluff with a fork and set aside.

Heat a sauté pan or flat top and lightly film with oil.

Sauté the broccoli florets over high heat, stirring constantly until crisp-tender.

Remove and continue to sauté the carrots, red peppers and baby corn separately until crisp-tender.

Heat remaining oil in a large sauté pan or flat top over a high heat.

Sauté the All Natural* Bulgogi Beef until cooked through and caramelized in spots. Remove from the heat.

Portion ½ cup rice per bowl and top with the beef and vegetables.

Garnish with scallions and sesame seeds.

*No artificial ingredients. Minimally processed.

25 portions

approachable

additional recipe inspirations

Bulgogi Bibimbap Bowl
Bulgogi Bao Buns with Banh Mi Slaw
CURRY POPCORN CHICKEN BOWLS WITH GOCHUJANG RANCH DRESSING

INGREDIENTS

6 c Water
3 c White Rice
1 T Monarch® Kosher Salt
5 c Monarch Premium Ranch Dressing
2 c Monarch Sweet Chili Gochujang Wing Sauce
4 oz. Pacific Jade® Seasoned Rice Vinegar
3 T Fresh Ginger, peeled and finely grated
1½ T Rykoff Sexton® Toasted Sesame Oil
1 ea. Cross Valley Farms® Red Cabbage, small head, thinly sliced
1 ea. Cross Valley Farms Green Cabbage, small head, thinly sliced
2¼ tsp. Monarch Kosher Salt, or to taste
1 tsp. Monarch Black Pepper, or to taste
6½ lb. Patuxent Farms® Red Curry Seasoned Popcorn Chicken
6 ea. Cross Valley Farms Avocados, peeled and sliced
¼ c Monarch Sesame Seeds, lightly toasted
1½ lb. Monarch Cashews, toasted

INSTRUCTIONS

Combine the water, rice and salt. Bring to a boil, reduce heat and cook, covered, about 12–15 minutes or until the rice is cooked. Fluff with a fork and set aside.

Whisk dressing, Sweet Chili Gochujang Wing Sauce, vinegar, ginger and sesame oil in a medium bowl. Portion half the mixture into a squeeze bottle and refrigerate.

Add shredded cabbages to remaining dressing in bowl, tossing to coat. Season slaw with salt and pepper and refrigerate until ready to serve.

Deep-fry Red Curry Seasoned Popcorn Chicken. For each portion, divide chicken, slaw, and rice among bowls. Garnish with avocado, sesame seeds and cashews. Drizzle with remaining dressing.

25 portions adventurous

additional recipe inspirations

Asian Popcorn Chicken with Peanut Sauce
Curry Popcorn Chicken with Yellow Curry Dipping Sauce

19
SEARED YELLOWFIN TUNA FLATBREAD

INGREDIENTS

- 25 ea. Chef’s Line® Mini Naan Bread
- 3 lb. Chef’s Line Guacamole
- 25 packages Harbor Banks® Seared Yellowfin Tuna Slices, defrosted per directions
- 1½ lb. Monarch® Organic Diced Mango
- 4 oz. Cross Valley Farms® Cilantro
- 2 oz. Monarch Black Sesame Seeds

INSTRUCTIONS

Warm Mini Naan Bread on a griddle, grill or in the oven for several minutes or until lightly toasted.

Spread Guacamole evenly over Mini Naan Bread, then top with Seared Yellowfin Tuna Slices, Organic Diced Mango, cilantro and sesame seeds. Serve immediately.

25 portions
adventurous
additional recipe inspirations
Seared Tuna Cobb Salad
Yellowfin Tuna Poke Bowl
I absolutely love Middle Eastern food because it makes me feel warm – a lot of the food is made with darker spices and things that are comforting, things that have layers of flavor.”

- Sameh Wadi, Executive Chef and Owner, World Street Kitchen
INSPIRED BY MIDDLE EASTERN CUISINE

Beef Shawarma Pita Wrap
Roasted Red Pepper Hummus Grilled Cheese
Dessert Nachos with Ice Cream and Salted Date-Caramel Sauce
# BEEF SHAWARMA PITA WRAP

## INGREDIENTS

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 lb.</td>
<td>Chef’s Line® All Natural* Beef Shawarma</td>
</tr>
<tr>
<td>4 oz.</td>
<td>Optimax® High-Stability Canola Oil</td>
</tr>
<tr>
<td>25 ea.</td>
<td>Hilltop Hearth® 7&quot; Greek-Style Pocketless Pitas</td>
</tr>
<tr>
<td>2 ea.</td>
<td>Cross Valley Farms® Red Onions, sliced</td>
</tr>
<tr>
<td>3 ea.</td>
<td>Cross Valley Farms English Cucumbers, sliced</td>
</tr>
<tr>
<td>5 ea.</td>
<td>Cross Valley Farms Baby Beefsteak Tomatoes, sliced</td>
</tr>
<tr>
<td>25 oz.</td>
<td>Chef’s Line Greek Yogurt Tzatziki</td>
</tr>
<tr>
<td>6 lb.</td>
<td>Monarch® French Fries</td>
</tr>
<tr>
<td>4 oz.</td>
<td>Cross Valley Farms Italian Flat Leaf Parsley, minced</td>
</tr>
</tbody>
</table>

## INSTRUCTIONS

Heat a griddle or large sauté pan over medium-high heat and film with oil, then sauté All Natural* Beef Shawarma until internal temperature reaches a minimum of 145° F and the edges are caramelized.

Warm 7" Greek-Style Pocketless Pitas on griddle or oven.

Deep-fry French fries and season with salt and minced parsley.

Fill pita with Greek Yogurt Tzatziki, All Natural* Beef Shawarma, Baby Beefsteak Tomatoes, cucumber and red onion slices. Serve with fries.

*No artificial ingredients. Minimally processed.

---

25 portions

traditional

additional recipe inspirations

- Hot Beef Hoagie Au Jus
- Middle Eastern Tacos with Pomegranate-Cucumber Salsa and Kefir
ROASTED RED PEPPER HUMMUS GRILLED CHEESE

INGREDIENTS

- Rykoff Sexton® Non-GMO Canola Oil-Based Cooking Spray
- 50 slices Chef’s Line® Organic Country White Bread
- 1 tub Chef’s Line Roasted Red Pepper Hummus
- 1 5-lb. can Rykoff Sexton® Roasted Red Peppers, drained and sliced
- 1½ lb. Metro Deli® Smoked Provolone Cheese Loaf, sliced thinly

INSTRUCTIONS

Spray preheated griddle generously with Non-GMO Canola Oil-Based Cooking Spray.

Per order, spread once slice of Organic Country White Bread evenly with Roasted Red Pepper Hummus and top with roasted red pepper slices.

Lay another slice of bread onto griddle and top with Smoked Provolone Cheese.

Cook on griddle until bottom of each slice is toasted, then place cheese-topped bread onto hummus, pressing slightly to marry the sandwich together.

Repeat with remaining sandwiches.
DESSERT NACHOS WITH ICE CREAM AND SALTED DATE-CARAMEL SAUCE

INGREDIENTS

3–3¼ lb. Hilltop Hearth® Pita Chips
½ c Optimax® High-Stability Canola Oil
1 tsp. Monarch® Salt
3 c Monarch Granulated White Sugar
1 T Monarch Ground Cinnamon
1 tsp. Monarch Ground Mace
6 c Pitted Medjool Dates
3 c Coconut Nectar or Brown Rice Syrup
3 c Full-Fat Coconut Milk
2 tsp Vanilla Bean Paste
Sea Salt to taste
3 qt. Chef’s Line® Smoked Maple and Bourbon Flavored Ice Cream with Praline Pecans or Chef’s Line Vanilla Bean Ice Cream

INSTRUCTIONS

Place Pita Chips in a large bowl, drizzle with oil and toss with your fingers to evenly coat every piece, front and back.

Sprinkle with salt.

Bake in a pre-heated 350°F oven for 7 minutes.

Stir well, trying to flip chips over, then bake for another 7 minutes.

Combine spices and sugar in a large paper bag.

Remove chips from oven and immediately place into the paper bag, shaking gently but thoroughly, to coat with the sugar mixture.

Pour chips onto the baking tray to finish cooling. Store in an airtight container.

To make the caramel sauce:

Combine all the ingredients in a high-speed blender.

Blend on high until very smooth and creamy.

You can adjust the consistency by adding more coconut milk, if it is too thick to pour easily.

Store in an airtight container in the refrigerator.

To serve, portion chips into a bowl, top with a scoop of ice cream and drizzle with caramel sauce.
INSPIRED BY SOUTHERN CUISINE

Sugar-Dusted Beignets with Chicory Ganache
Brisket and Sweet Potato Hash with Chile Con Queso
INGREDIENTS

100 ea. Devonshire® Croissant Beignets
5 lb. Powdered Sugar (quantity as needed)
5 lb. 65% Cacao Chocolate, finely chopped
3 qt. Heavy Cream
4 T Granulated Organic Roasted Chicory
1 T Vanilla Bean Paste

SUGAR-DUSTED BEIGNETS WITH CHICORY GANACHE

INSTRUCTIONS

Make ganache:

Bring the cream to a simmer, then remove from heat.
Add the chicory coffee powder, vanilla and chocolate and allow to melt for 2 minutes, then stir until the mixture is completely smooth.
The ganache will thicken as it cools. Set aside.

Remove Croissant Beignets from freezer and allow to sit at room temperature for 30 minutes.
Deep-fry for 6–7 minutes, cool for 2 minutes and toss in powdered sugar.
Alternately, you can bake the beignets at 350°F for 16–20 minutes, then toss in sugar.

To serve, portion 4 warm beignets on a plate. Warm ½ cup ganache in a ramekin and serve alongside beignets.
BRISKET AND SWEET POTATO HASH WITH CHILE CON QUESO

INGREDIENTS

- 4 lb. Chef’s Line® Smoked Beer Brisket, defrosted
- 1½ qt. del Pasado® Chile Con Queso Dip
- 3 oz. Morita Chiles
- 7 lb. Cross Valley Farms® Sweet Potatoes, peeled and medium-diced
- 3 T Optimax® High-Stability Canola Oil
- 2 T Monarch® Kosher Salt, divided (use more to taste)
- 1 T Monarch Black Pepper
- 5 ea. Cross Valley Farms Jalapeño Peppers, sliced

INSTRUCTIONS

Place Smoked Beer Brisket in a hotel pan lined with pan spray. Cover and reheat in a 350°F oven for 45–60 minutes or until heated throughout.

Using two forks, pull the meat into bite-sized chunks. Keep warm.

Heat Chile Con Queso Dip per package instructions; keep warm.

Place morita chilies in a spice grinder and pulse to a fine powder.

Place sweet potatoes on a sheet pan and lightly toss with oil. Sprinkle with salt and morita chile powder.

Roast at 400°F for 20–30 minutes or until sweet potatoes are tender and caramelized in spots.

To assemble hash, portion chile-dusted sweet potatoes in a bowl or platter, top with cheese sauce and brisket.

Garnish with sliced jalapeños.