

# the **EDGE** *Recipe Book*

**Fresh Ideas &  
Innovations**

**Cultural  
Cutlets:  
Chicken  
Katsu**

**Plus, No-Nonsense Shrimp, Short Cut to Short Ribs and more!**



# AN EDGE ABOVE THE REST

Whether you are preparing comforting classic dishes or award-winning creations, Sysco is with you every step of the way. We proudly provide our customers with Cutting Edge Solutions to help you run your kitchen with confidence and succeed in this constantly evolving industry. Our Cutting Edge Solutions are sourced from leading and up-and-coming suppliers at the forefront of innovation. From better-for-you ingredients to labor saving products, Cutting Edge Solutions can help you easily update your menu and delight guests with new flavors. These Cutting Edge Solutions present new profit opportunities for your business to give you an edge above your competition.

## ON-TREND FLAVORS

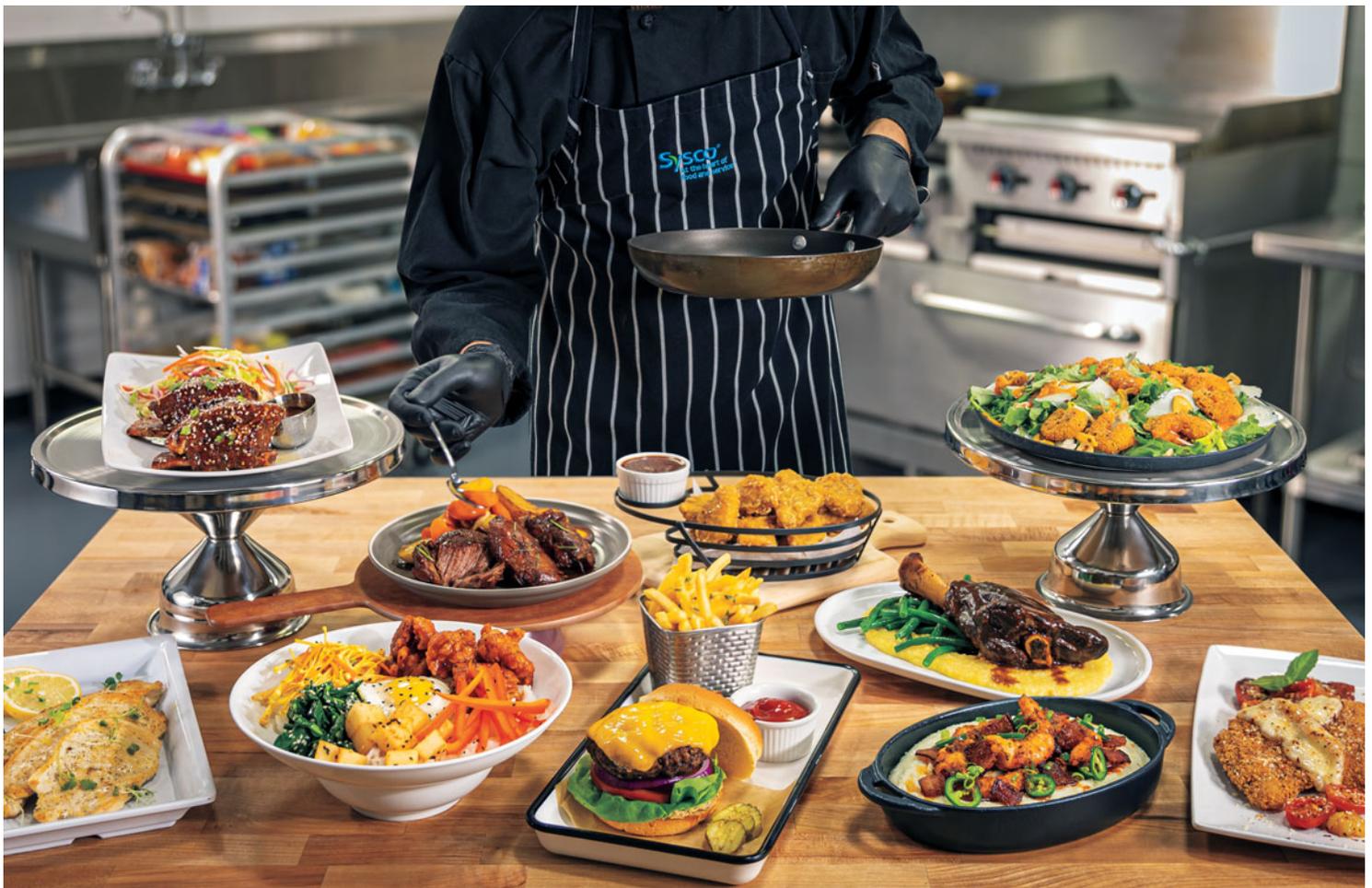
Spark new interest in your menu with chef-tested, on-trend ingredients that help you create unique signature dishes.

## CUSTOMER SATISFACTION

Satisfy your customers' changing dietary preferences with better-for-you products that easily complement your menu.

## PROFITABLE SOLUTIONS

Save valuable time and labor with versatile products that can help you achieve operational excellence and maximize your profitability.



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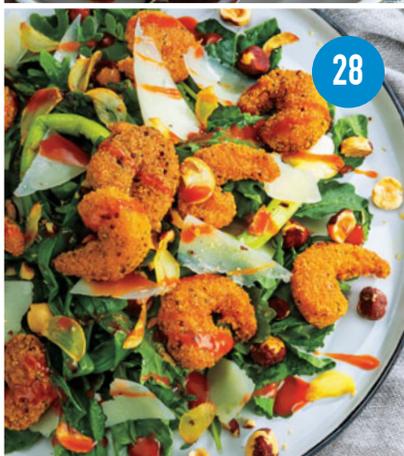
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ULTRA-THIN  
CHICKEN BREASTS

## Bacon-Wrapped Chicken Roulade

**Yield: 4 servings**

### *Strawberry-Molasses Vinaigrette*

- 1 cup Sysco Natural fresh strawberries, hulled and quartered
- ¼ cup Sysco Imperial maple syrup
- ¼ cup Sysco Classic molasses
- ¼ cup Sysco Classic apple cider vinegar
- 2 tablespoons Sysco Natural lemon juice
- ½ teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial fresh ground black pepper
- 1 tablespoon Sysco Imperial poppy seeds (optional)
- ½ cup Arrezzo Imperial olive oil

### *Bacon-Wrapped Chicken Roulade*

- 1 cup Block and Barrel Imperial goat cheese, softened
- 2 cups Imperial Fresh arugula
- 4 **Sysco Classic Ultra-Thin Chicken Breasts**
- 4 strips thick-cut Sysco Classic pepper bacon

### *For Serving*

- 2 tablespoons Arrezzo Imperial olive oil
- ½ teaspoon Sysco Classic kosher salt

**Strawberry-Molasses Vinaigrette:** Heat strawberries, syrup and molasses in a saucepan over medium-high heat until strawberries are very tender, about 15 minutes, stirring frequently. Cool slightly; transfer to a blender and add remaining ingredients except oil. Blend until smooth; with blender running, add oil in a steady stream until emulsified. Refrigerate in an airtight container up to 6 days. Makes about 1½ cups.

**Bacon-Wrapped Chicken Roulade:** Place about ¼ cup goat cheese and ½ cup arugula onto bottom half of each Ultra-Thin Chicken Breast; roll up chicken to enclose filling. Wrap each breast with 1 strip bacon and secure with toothpicks.

**For serving,** brush outside of chicken with oil and sprinkle with salt. Bake at 425°F for 20 minutes or until chicken reaches an internal temperature of 165°F. Serve drizzled with Strawberry-Molasses Vinaigrette.

# Chicken Parmesan

**Yield: 4 servings**

## Spaghetti

- 1 pound LaBella spaghetti
- 1 tablespoon Arrezzo Imperial olive oil

## Marinara Sauce

- 1 can (28 ounces) Sysco Imperial Italian-style stewed tomatoes
- 1 can (6 ounces) Sysco Imperial tomato paste
- 1 tablespoon Sysco Imperial dried Italian seasoning
- 1 teaspoon Sysco Imperial garlic powder

## For Serving

- $\frac{3}{4}$  cup Sysco Classic all-purpose flour
- 1 teaspoon Sysco Classic salt
- $\frac{1}{2}$  teaspoon Sysco Imperial fresh ground black pepper

- 3 WholeSome Farms Imperial large eggs, beaten
- $1\frac{1}{4}$  cups Sysco Classic Italian-style breadcrumbs
- 4 **Sysco Classic Ultra-Thin Chicken Breasts**, cut in half
- $\frac{1}{2}$  cup Sysco Classic canola oil
- 1 cup shredded Arrezzo Imperial mozzarella cheese
- $\frac{1}{4}$  cup chopped Imperial Fresh basil

**Spaghetti:** Prepare pasta as label directs; drain and drizzle with oil. Refrigerate in an airtight container up to 4 days. Makes about  $6\frac{1}{2}$  cups.

**Marinara Sauce:** Heat tomatoes, tomato paste, seasoning and garlic powder in a saucepan over medium heat 10 minutes or until simmering, stirring occasionally and breaking up tomatoes with side of

spoon. Reduce heat to medium-low; simmer 10 minutes or until slightly thickened, stirring occasionally. Refrigerate in an airtight container up to 4 days. Makes about 4 cups.

**For serving,** whisk flour, salt and pepper; dredge chicken breast in flour mixture. Dip in egg; dredge in breadcrumbs. Heat oil in a sauté pan over medium heat; add chicken and cook 6 minutes or until golden brown and internal temperature reaches 165°F, turning once. Top with cheese and broil 1 minute or until cheese melts. Heat spaghetti and marinara sauce in a saucepan 4 minutes or until heated through, stirring frequently. Serve Spaghetti and Marinara Sauce topped with chicken and sprinkled with basil.





## Southwest Chicken Sandwich

**Yield: 4 servings**

### *Charred Jalapeño Mayo*

- 2 Imperial Fresh jalapeño peppers
- 2 Imperial Fresh garlic cloves
- $\frac{3}{4}$  cup Sysco Imperial mayonnaise
- 2 teaspoons Sysco Natural lime juice
- $\frac{1}{2}$  teaspoon Sysco Classic kosher salt

### *Chipotle BBQ Sauce*

- $\frac{2}{3}$  cup Sysco Imperial BBQ sauce
- 2 tablespoons chopped chipotle in adobo sauce

### *Corn & Radicchio Slaw*

- 2 cups thinly sliced radicchio
- $\frac{1}{2}$  cup Sysco Classic sweet corn kernels
- 2 tablespoons Sysco Classic apple cider vinegar

- 2 teaspoons Sysco Classic granulated sugar
- $\frac{1}{4}$  teaspoon Sysco Classic kosher salt

### *For Serving*

- 4 **Sysco Classic Ultra-Thin Chicken Breasts**
- 4 Baker's Source Imperial ciabatta rolls, split
- 1 cup mashed Imperial Fresh avocado
- 8 slices Imperial Fresh heirloom or beefsteak tomato

**Charred Jalapeño Mayo:** Broil jalapeños until very charred, about 10 minutes, turning once; transfer to cutting board and roughly chop. Pulse garlic, mayonnaise, lime juice, salt and jalapeños in a food processor until smooth. Makes about 1 cup.

**Chipotle BBQ Sauce:** Purée BBQ sauce and chipotle in adobo sauce in a blender until smooth. Refrigerate in an airtight container up to 6 days. Makes about  $\frac{3}{4}$  cup.

**Corn & Radicchio Slaw:** Toss all ingredients in a bowl. Cool and refrigerate in an airtight container up to 1 day. Makes about 2 cups.

**For serving,** grill chicken over medium-high heat until internal temperature reaches 165°F, about 8 minutes, turning once. Brush with Chipotle BBQ sauce; place on bottom half of roll. Spread Charred Jalapeño Mayo on top half of roll. Serve topped with mashed avocado, tomatoes and Corn & Radicchio Slaw.

# Sun-Dried Tomato & Caper Chicken Piccata

**Yield: 4 servings**

## **Angel Hair Pasta**

- 1 pound LaBella angel hair pasta
- 1 tablespoon Arrezzo Imperial olive oil

## **Sun-Dried Tomato & Caper Oil**

- 1 cup Arrezzo Imperial olive oil
- 8 Imperial Fresh garlic cloves, minced
- 2 cups Arrezzo Imperial sun-dried tomatoes
- ½ cup International Imperial capers
- ¼ cup dry white wine
- 1 cup Imperial Fresh Italian parsley leaves
- ½ teaspoon Sysco Classic kosher salt

## **Chicken Piccata**

- ½ cup Sysco Classic all-purpose flour
- ¼ cup almond meal

- 2 tablespoons Arrezzo Imperial grated Parmesan cheese
- 1 teaspoon Sysco Classic kosher salt
- 4 **Sysco Classic Ultra-Thin Chicken Breasts**

## **For Serving**

- ¼ cup Arrezzo Imperial olive oil
- ½ cup International Imperial capers
- 2 tablespoons Arrezzo Imperial shredded Parmesan cheese

**Angel Hair Pasta:** Prepare pasta as label directs; drain and drizzle with oil. Refrigerate in an airtight container up to 4 days. Makes about 6 cups.

**Sun-Dried Tomato & Caper Oil:** Heat oil in a saucepan over medium-low heat. Add garlic, tomatoes, capers and wine; cook

until tomatoes are very tender and starting to fall apart, about 35 minutes, stirring occasionally. Add parsley and salt; remove from heat. Cool and refrigerate in an airtight container up to 6 days. Makes about 2 cups.

**Chicken Piccata:** Stir flour, almond meal, cheese and salt in bowl; coat each Ultra-Thin Chicken Breast in flour mixture. Refrigerate in a single layer in an airtight container up to 3 days.

**For serving,** heat oil in a sauté pan over medium heat. Add chicken and cook until internal temperature reaches 165°F, about 8 minutes, flipping once; drain on paper towel-lined sheet pan. In same pan, add pasta and Sun-Dried Tomato & Caper Oil; cook until heated through, about 4 minutes, stirring frequently. Serve pasta topped with chicken, capers and cheese.



ALL-NATURAL,  
CHEMICAL-FREE SHRIMP



## Vietnamese Coconut-Caramel Shrimp Skewers

**Yield: 4 servings**

### **Coconut Caramel Sauce**

- 1 cup coconut water
- ¼ cup Sysco Classic brown sugar
- 2 tablespoons fish sauce
- 2 tablespoons International Supreme rice vinegar
- 1 teaspoon Jade Mountain Classic soy sauce

### **Nuoc Cham Cucumbers**

- 2 Imperial Fresh garlic cloves, minced
- 2 small serrano peppers, thinly sliced (very ripe)
- 1 medium Imperial Fresh English cucumber, thinly sliced
- 2 tablespoons Sysco Natural lime juice
- 1½ tablespoons Sysco Classic granulated sugar
- 1 tablespoon fish sauce
- ½ teaspoon Sysco Classic kosher salt

### **Shallot-Lime Peanut Sticky Rice**

- 2 cups thinly sliced Imperial Fresh shallots
- ⅓ cup Sysco Classic vegetable oil
- ½ teaspoon Sysco Classic kosher salt
- 2 cups Sysco Classic short grain white rice
- 1 cup Sysco Classic whole Spanish peanuts
- 2 teaspoons Imperial Fresh lime zest

### **For Serving**

- 24 large peeled and deveined, tail-on, **Portico Simply All-Natural, Chemical-Free Shrimp**
- 8 lemongrass stalks, cut lengthwise into 5-inch pieces
- 2 tablespoons coconut oil (liquid)
- Imperial Fresh cilantro sprigs and lime wedges

**Coconut Caramel Sauce:** Whisk all ingredients in a saucepan over medium heat; cook until dark amber in color and reduced by half, about 10 minutes. Refrigerate in an airtight container up to 6 days. Makes about ½ cup.

**Nuoc Cham Cucumbers:** Toss all ingredients in a bowl. Refrigerate in an airtight container at least 1 hour or up to 6 days. Makes about 3 cups.

**Shallot-Lime Peanut Sticky Rice:** Cook shallots and oil in a saucepan over medium heat until translucent, about 3 minutes, stirring occasionally. Reduce heat to medium-low; cook until shallots are golden brown, about 10 minutes. Remove shallots with a slotted spoon to a paper-towel-lined sheet tray; sprinkle with salt. Prepare rice as label directs; fold in peanuts, lime zest and shallots. Hold warm in a steam table for service. Makes about 5 cups.

**For serving,** thread All-Natural, Chemical-Free Shrimp onto lemongrass stalks; brush with oil. Cook skewers in a sauté pan over medium-high heat until shrimp turn opaque throughout, about 5 minutes, turning once. Brush with Coconut Caramel Sauce. Serve with Nuoc Cham Cucumbers, Shallot-Lime Peanut Sticky Rice, cilantro sprigs and lime wedges.

# Cajun Bacon-Garlic Shrimp & Grits

Yield: 4 servings

## Grits

- 4 cups Sysco Classic chicken broth
- 1 cup House Recipe Classic quick-cooking white corn grits
- 1 cup Wholesome Farms Classic heavy cream
- ½ cup Arrezzo Imperial shredded Parmesan cheese
- ¼ cup Wholesome Farms Imperial unsalted butter
- ½ teaspoon Sysco Classic kosher salt

## Cajun Garlic Shrimp

- 24 large peeled and deveined, tail-off, **Portico Simply All-Natural, Chemical-Free Shrimp**
- 8 Imperial Fresh garlic cloves, coarsely chopped
- 2 tablespoons Arrezzo Imperial olive oil
- 1 tablespoon Sysco Imperial Cajun seasoning
- ¼ teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial fresh ground black pepper

## For Serving

- 4 slices Sysco Classic thick-cut Applewood smoked bacon, diced
- 1 Imperial Fresh jalapeño pepper, thinly sliced
- 2 Imperial Fresh green onions, thinly sliced

**Grits:** Heat broth to a simmer in a saucepan over medium-high heat; whisk in grits. Reduce heat to medium-low; cook until thickened, about 7 minutes, whisking occasionally. Stir in cream, cheese, butter and salt. Hold warm in a steam table for service. Makes about 4½ cups.

**Cajun Garlic Shrimp:** Toss all ingredients in a bowl. Refrigerate in an airtight container 30 minutes or up to 24 hours.

**For serving,** cook bacon over medium-high heat in a sauté pan until crisp, about 5 minutes, stirring frequently. Add shrimp mixture and jalapeño; cook until shrimp turn opaque throughout, about 5 minutes, turning once. Serve grits topped with shrimp-bacon mixture and sprinkle with green onions.





## Quinoa & Shrimp Salad

**Yield: 4 servings**

### *Spicy Grilled Shrimp*

- 24 large peeled and deveined, tail-off, **Portico Simply All-Natural, Chemical-Free Shrimp**
- 2 Imperial Fresh garlic cloves, minced
- 2 tablespoons Sysco Classic canola oil
- 1 tablespoon Sysco Natural lemon juice
- 1 teaspoon Sysco Imperial smoked paprika
- ½ teaspoon chipotle powder
- ½ teaspoon Sysco Classic kosher salt

### *Herb-Lime Vinaigrette*

- 3 Imperial Fresh garlic cloves
- ¼ cup chopped Imperial Fresh cilantro
- ¼ cup chopped Imperial Fresh Italian parsley

- ¼ cup Sysco Natural lime juice
- 1 tablespoon agave nectar
- ¼ teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial fresh ground black pepper
- ½ cup Arrezzo Imperial olive oil

### *For Serving*

- 1 Imperial Fresh avocado, diced
- 6 cups Imperial Fresh spring mix
- 1 cup cooked black or tri-color quinoa
- 1 cup halved Imperial Fresh cherry tomatoes
- 1 cup Imperial Fresh Italian parsley leaves
- ½ cup chopped Sysco Classic roasted and lightly salted pistachios
- ½ cup crumbled Sysco Imperial feta cheese

**Spicy Grilled Shrimp:** Toss all ingredients in a bowl. Cover and refrigerate in an airtight container 30 minutes or up to 24 hours.

**Herb-Lime Vinaigrette:** Purée all ingredients except oil in a food processor until smooth, about 1 minute. Add oil in a steady stream with food processor running until completely smooth. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

**For serving,** grill shrimp over high heat until lightly charred and opaque, about 5 minutes, turning once. Toss avocado, spring mix, quinoa, tomatoes, parsley, pistachios, cheese and vinaigrette in a bowl. Top salad with shrimp.

# Seafood Fettuccine with Kale & Lemon-Garlic Cream

**Yield: 4 servings**

## *Shrimp & Salmon Fettuccine*

- 1 pound Arrezzo Classic fettuccine
- 4 tablespoons Arrezzo Imperial olive oil
- 1 pound large peeled and deveined, tail-off, **Portico Simply All-Natural, Chemical-Free Shrimp**
- ½ pound Sysco Portico Atlantic salmon, skin-off, cut in 1-inch pieces
- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper

## *Lemon-Garlic Cream*

- ¼ cup Wholesome Farms Imperial salted butter
- 4 Imperial Fresh garlic cloves, minced
- 8 ounces Wholesome Farms Imperial cream cheese, cut into pieces

- 1¼ cups Wholesome Farms Classic whole milk
- 2 teaspoons Imperial Fresh lemon zest
- ½ teaspoon Sysco Imperial fresh ground black pepper
- 1 cup Arrezzo Imperial grated Parmesan cheese

## *For Serving*

- 4 cups Imperial Fresh lacinato kale
- 1 teaspoon Sysco Imperial fresh ground black pepper

**Shrimp & Salmon Fettuccine:** Prepare fettuccine as label directs. Drain and transfer to an ice bath; let stand 5 minutes; drain and drizzle with 2 tablespoons oil. Refrigerate in an airtight container up to 4 days. Makes about 7 cups. Toss remaining oil, All-Natural, Chemical-Free Shrimp, salmon, salt and pepper in a bowl. Bake at 400°F until shrimp and salmon turn opaque

throughout, about 10 minutes; cool. Refrigerate in an airtight container up to 3 days. Makes about 4 cups.

**Lemon-Garlic Cream:** Melt butter in a saucepan over medium-low heat; add garlic and cook until lightly browned, about 2 minutes, stirring occasionally. Whisk in cream cheese, milk, zest and pepper until smooth. Heat to a simmer; add in Parmesan cheese, whisking constantly. Remove from heat; strain through a fine-mesh sieve. Refrigerate in an airtight container up to 6 days. Makes about 2½ cups.

**For serving,** heat oil in a sauté pan over medium-high heat; add kale and cook until just tender, about 3 minutes, stirring frequently. Add shrimp-salmon mixture, fettuccine and Lemon-Garlic Cream and cook until just heated through, about 3 minutes, stirring occasionally. Serve garnished with pepper.



## ASIAN-STYLE CHICKEN BITES



### Karaage Chicken Bao Buns

**Yield: 4 servings**

#### *Ginger-Sweet Chile Mayonnaise*

- ½ cup Sysco Imperial mayonnaise
- ¼ cup sweet chile sauce
- 1 tablespoon grated Imperial Fresh ginger
- 1 teaspoon International Supreme rice vinegar

#### *For Serving*

- 8 frozen bao buns

- 2 cups *Sysco Classic Asian-Style Chicken Bites*
- ½ cup thinly sliced Imperial Fresh cucumber
- ¼ cup chopped napa cabbage
- ¼ cup Imperial Fresh matchstick carrots
- ¼ cup thinly sliced Imperial Fresh red onion
- 8 sprigs Imperial Fresh cilantro

**Ginger-Sweet Chile Mayonnaise:** Stir all ingredients in a small bowl. Refrigerate in

an airtight container up to 1 week. Makes about ¾ cup.

**For serving,** steam bao buns in covered steamer basket until hot and fluffy, about 10 minutes. Deep-fry Asian-Style Chicken Bites in vegetable oil at 375°F until golden brown, about 4 minutes. Spread inside of each bun with Ginger-Sweet Chile Mayonnaise; fill with chicken bites, cucumber, cabbage, carrots, red onion and cilantro sprigs.

# Karaage Tacos

**Yield: 4 servings**

## Wasabi-Ginger Mayo

- ½ cup Sysco Imperial mayonnaise
- 2 tablespoons Sysco Natural lime juice
- 1 tablespoon grated Imperial Fresh ginger
- 1 tablespoon wasabi paste

## Yellow Pickled Daikon

- 10 Sysco Imperial whole black peppercorns
- 2 Sysco Imperial bay leaves
- 2 Imperial Fresh garlic cloves
- 1 cup International Supreme rice vinegar
- ⅓ cup Sysco Classic granulated sugar
- 1 tablespoon Sysco Classic kosher salt

- 1 teaspoon Sysco Imperial turmeric
- 2 cups julienned daikon radish

## For Serving

- 4 cups **Sysco Classic Asian-Style Chicken Bites**
- 8 Casa Solana Classic taco-size flour tortillas
- 1 Imperial Fresh avocado, peeled, pitted and sliced
- 1 cup julienned Imperial Fresh cucumber
- 1 tablespoon togarashi seasoning
- Bull's blood microgreens (optional)

**Wasabi-Ginger Mayo:** Whisk all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about ¾ cup.

**Yellow Pickled Daikon:** Boil 1 cup water, peppercorns, bay leaves, garlic, vinegar, sugar, salt and turmeric until sugar dissolves, about 3 minutes, stirring occasionally. Remove from heat; add daikon. Refrigerate in an airtight container at least 1 hour and up to 6 days. Makes about 2 cups.

**For serving,** deep-fry Asian-Style Chicken Bites in vegetable oil at 375°F until golden brown, about 4 minutes. Grill tortillas over high-heat until lightly charred, about 30 seconds, flipping once. Spread tortillas with Wasabi-Ginger Mayo and place on serving plate; serve topped with chicken, Yellow Pickled Daikon, avocado, cucumber, and togarashi. Garnish with microgreens, if using.





## Karaage Chicken Bento Box

**Yield: 4 servings**

### *Teriyaki Sauce*

- ½ cup Jade Mountain Classic soy sauce
- 2 tablespoons Baker's Source Classic dark brown sugar
- 2 tablespoons Sysco Classic honey
- 1 teaspoon grated Imperial Fresh ginger
- ½ teaspoon Sysco Imperial garlic powder
- 2 tablespoons Sysco Classic cornstarch

### *For Serving*

- 2 cups Imperial Fresh matchstick carrots
- 2 tablespoons International Supreme rice vinegar
- 2 teaspoons Sysco Classic granulated sugar

- 2 tablespoons Sysco Imperial sesame seeds
- 16 Jade Mountain Classic pork or vegetable potstickers
- 4 cups **Sysco Classic Asian-Style Chicken Bites**
- 2 tablespoons Sysco Supreme sesame oil
- 2 Imperial Fresh garlic cloves
- 4 cups halved baby bok choy
- 2 teaspoons Jade Mountain Classic soy sauce
- 4 cups cooked Jade Mountain Imperial jasmine rice
- Imperial Fresh scallions for garnish

**Teriyaki Sauce:** Cook 1 cup water, soy sauce, sugar, honey, ginger and garlic powder in a saucepan over medium heat.

Bring to a simmer; whisk in cornstarch dissolved in ¼ cup water. Cook until slightly thickened, about 5 minutes, stirring frequently. Refrigerate in airtight container up to 6 days. Makes about 1½ cups.

**For serving,** toss carrots with rice vinegar and sugar in a small bowl, add some sesame seeds. Prepare potstickers as label directs; transfer to serving plate. Deep-fry Asian-Style Chicken Bites in vegetable oil at 375°F until golden brown, about 4 minutes. Heat sesame oil in a small sauté pan over medium-high heat; add garlic and bok choy and cook until just wilted, about 3 minutes. Stir in some sesame seeds and soy sauce; transfer to serving plate. Transfer rice to serving plate. Serve topped with chicken bites and teriyaki sauce with carrot mixture on the side; garnish with scallions.

# Korean Bibimbap

**Yield: 4 servings**

## **Cold Sesame Kale**

- 2 tablespoons Sysco Supreme sesame oil
- 8 cups chopped Imperial Fresh lacinato kale
- 1 tablespoon Sysco Imperial sesame seeds
- ½ teaspoon Sysco Classic salt

## **Enoki Mushroom Slaw**

- 2 Imperial Fresh scallions, thinly sliced
- 2 cups enoki mushrooms
- 1 cup Imperial Fresh matchstick carrots
- 1 cup mung bean sprouts
- 1 tablespoon International Supreme seasoned rice vinegar
- 1 tablespoon Sysco Supreme sesame oil

- ¼ teaspoon Korean red pepper powder
- ¼ teaspoon Sysco Classic kosher salt
- ⅛ teaspoon Sysco Imperial turmeric

## **For Serving**

- 4 cups **Sysco Classic Asian-Style Chicken Bites**
- 2 tablespoons Sysco Classic vegetable oil
- 4 Wholesome Farms Imperial eggs
- 6 cups cooked Sysco Classic short grain rice
- 1 cup Imperial Fresh julienned red bell pepper
- 1 cup pickled daikon radish
- ½ cup gochujang sauce
- black sesame seeds for garnish

**Cold Sesame Kale:** Heat oil in a large sauté pan over medium-high heat; add kale. Cook 3 minutes or until just wilted; stir in sesame seeds and salt. Refrigerate in an airtight container up to 3 days. Makes about 1½ cups.

**Enoki Mushroom Slaw:** Toss all ingredients in a large bowl. Refrigerate in an airtight container up to 2 days. Makes about 3 cups.

**For serving,** deep-fry Asian-Style Chicken Bites in vegetable oil at 375°F until golden brown, about 4 minutes. Heat oil in a small sauté pan over medium-high heat; add egg and cook 3 minutes or until white is just cooked through. Serve rice topped with Asian-Style Chicken Bites, pepper, radish, Cold Sesame Kale, Enoki Mushroom Slaw, egg and gochujang sauce. Garnish with black sesame seeds.



## CHICKEN KATSU



## Argentinean Milanesa Napolitana

**Yield: 4 servings**

### **Blistered Tomatoes**

- 5 cups Imperial Fresh tri-color cherry tomatoes and/or chopped heirloom tomatoes
- 2 tablespoons Arrezzo Imperial olive oil
- ½ teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial fresh ground black pepper

### **For Serving**

- 4 **Sysco Classic Chicken Katsu**
- 4 slices Arrezzo Imperial fresh mozzarella cheese
- 2 tablespoons Arrezzo Imperial grated Parmesan cheese
- ½ teaspoon Sysco Imperial red pepper flakes
- Imperial Fresh basil for garnish

**Blistered Tomatoes:** Cook tomatoes in a sauté pan over high heat until lightly charred, about 5 minutes; add remaining ingredients and remove from heat. Refrigerate in an airtight container up to 6 days. Makes about 3 cups.

**For serving,** deep-fry Chicken Katsu in vegetable oil at 375°F until golden brown and crisp, about 6 minutes; transfer to one side of oven-safe pan. Top chicken with mozzarella, add tomatoes to opposite side of pan; broil until cheese melts, about 3 minutes. Sprinkle with Parmesan and red pepper flakes; garnish with basil.

# Tonkatsu-Style Chicken Katsu

**Yield: 4 servings**

## ***Tonkatsu Sauce***

- 1 Imperial Fresh garlic clove, minced
- ½ cup House Recipe Imperial ketchup
- 2 tablespoons Sysco Classic brown sugar
- 2 tablespoons mirin
- 2 tablespoons Jade Mountain Classic soy sauce
- 1 teaspoon fish sauce
- 1 teaspoon grated Imperial Fresh ginger

## ***Daikon, Carrot & Red Cabbage Slaw***

- 4 cups shredded Imperial Fresh red cabbage
- 2 cups shredded Imperial Fresh carrots
- 2 cups shredded daikon radish
- ¼ cup Sysco Imperial mayonnaise
- ¼ cup International Supreme seasoned rice vinegar
- 2 tablespoons Sysco Supreme sesame oil
- 2 tablespoons sriracha

## ***For Serving***

- 4 **Sysco Classic Chicken Katsu**
- 2 tablespoons thinly sliced Imperial Fresh scallions
- 1 tablespoon Sysco Imperial sesame seeds and/or furikake seasoning

**Tonkatsu Sauce:** Whisk all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about ¾ cup.

**Daikon, Carrot & Red Cabbage Slaw:** Toss all ingredients in a bowl. Refrigerate in an airtight container up to 3 days. Makes about 6 cups.

**For serving,** deep-fry Chicken Katsu in vegetable oil at 375°F until golden brown and crisp, about 7 minutes; drain on paper towel-lined sheet pan. Place Chicken Katsu atop Daikon, Carrot & Red Cabbage Slaw, drizzle with Tonkatsu Sauce and sprinkle with scallions and sesame seeds.





## Torta de Milanesa (Katsu Chicken Sandwich)

**Yield: 4 servings**

### *Pico de Gallo*

- 2 Imperial Fresh garlic cloves, minced
- 1 Imperial Fresh jalapeño pepper, minced
- 2 cups finely chopped Imperial Fresh tomatoes
- 1 cup finely chopped Imperial Fresh yellow onion
- 2 tablespoons chopped Imperial Fresh cilantro
- 2 tablespoons Sysco Natural lime juice
- ½ teaspoon Sysco Classic kosher salt

### *Black Bean-Chipotle Spread*

- ¾ cup Casa Solana Classic refried black beans
- 1 tablespoon adobo sauce
- 1 tablespoon Sysco Natural lime juice

- 1 teaspoon Sysco Imperial ground cumin

### *Habanero Mayo*

- ¾ cup Sysco Imperial mayonnaise
- ¼ cup Wholesome Farms Imperial Greek yogurt or sour cream
- 1 tablespoon Sysco Natural lime juice
- 2 teaspoons habanero hot sauce

### *For Serving*

- 4 Block and Barrel Classic bolillo rolls or telera rolls, split and toasted or grilled
- 4 **Sysco Classic Chicken Katsu**
- 8 slices Block and Barrel Imperial Monterey Jack cheese
- 1 Imperial Fresh avocado, peeled, pitted and sliced
- 1 Imperial Fresh jalapeño pepper, thinly sliced (optional)

**Pico de Gallo:** Toss all ingredients in a bowl. Refrigerate in an airtight container up to 3 days. Makes about 2 cups.

**Black Bean-Chipotle Spread:** Stir all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

**Habanero Mayo:** Whisk all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

**For serving,** Spread bottom roll with Black Bean-Chipotle Spread. Deep-fry Chicken Katsu in vegetable oil at 375°F until golden brown and crisp, about 7 minutes; place on bottom bun. Top with Pico de Gallo, cheese, avocado, jalapeño (if using), Habanero Mayo and top half of roll.

# Chicken Katsu Curry Sandwich

**Yield: 4 servings**

## *Japanese Curry Mayo*

- 1 tablespoon Arrezzo Imperial olive oil
- 2 Imperial Fresh garlic cloves, minced
- ¼ cup finely chopped Imperial Fresh yellow onion
- ¾ cup Sysco Imperial mayonnaise
- 1 teaspoon grated Imperial Fresh ginger
- 1 teaspoon Sysco Imperial ground coriander
- ½ teaspoon Sysco Imperial ground turmeric
- ¼ teaspoon Sysco Imperial fresh ground black pepper
- ¼ teaspoon ground cardamom
- ¼ teaspoon Sysco Imperial ground cayenne pepper
- ¼ teaspoon Sysco Imperial ground cumin

## *Quick Pickled Persian Cucumber & Red Onion*

- 4 Imperial Fresh garlic cloves
- 1 cup International Supreme rice wine vinegar
- 2 tablespoons Sysco Classic granulated sugar
- 2 teaspoons Sysco Classic kosher salt
- 1 teaspoon Sysco Imperial coriander seeds
- ½ teaspoon Sysco Imperial whole black peppercorns
- 4 Persian cucumbers, thinly sliced
- 1 Imperial Fresh small red onion, thinly sliced

## *For Serving*

- 4 **Sysco Classic Chicken Katsu**
- 4 Baker's Source Classic brioche buns, split
- 2 cups chopped butter lettuce
- ½ cup thinly sliced Imperial Fresh radishes

**Japanese Curry Mayo:** Heat oil in a sauté pan over medium-low heat; add garlic and onion and cook until fragrant and starting to brown, about 5 minutes. Cool slightly; transfer to a food processor. Add remaining ingredients and pulse to combine. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

**Quick Pickled Persian Cucumber & Red Onion:** Boil garlic, vinegar, sugar, salt, coriander, peppercorns and 1 cup water in a saucepan over high heat until sugar and salt completely dissolve, about 5 minutes. Remove from heat; add cucumbers and onion. Refrigerate in an airtight container up to 6 days. Makes about 2 cups.

**For serving,** deep-fry Chicken Katsu in vegetable oil at 375°F until golden brown and crisp, about 7 minutes; serve on bun with butter lettuce, radishes, Quick Pickled Persian Cucumber & Red Onion and Japanese Curry Mayo.





## SOUS VIDE BONE-IN SHORT RIBS

### Korean-Style Short Ribs

**Yield: 4 servings**

#### *Gochujang-BBQ Sauce*

- 1 cup Sysco Imperial barbeque sauce
- ½ cup gochujang sauce
- 2 tablespoons Sysco Supreme sesame oil
- 2 tablespoons Jade Mountain Classic soy sauce

#### *Pickled Daikon-Onion Slaw*

- ½ cup International Supreme rice wine vinegar
- 1 tablespoon Sysco Classic granulated sugar
- 1 teaspoon Sysco Classic kosher salt
- 2 cups shredded daikon radish
- 1 cup shredded Imperial Fresh carrots
- 1 cup thinly sliced napa cabbage

- ½ cup thinly sliced Imperial Fresh red onion
- ¼ cup thinly sliced Imperial Fresh green onion

#### *For Serving*

- ¼ cup Sysco Supreme sesame oil
- 8 **Sysco Classic Sous Vide Bone-In Short Ribs**
- 2 cups Sysco Classic beef broth
- ¼ cup Imperial Fresh sliced green onions
- 2 tablespoons Sysco Imperial sesame seeds

**Gochujang-BBQ Sauce:** Whisk all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 1¾ cups.

**Pickled Daikon-Onion Slaw:** Heat vinegar, sugar, salt and 1 cup water in a saucepan over high heat until sugar is dissolved, about 5 minutes. Remove from heat; cool completely. Toss with remaining ingredients; let stand 20 minutes, drain. Refrigerate in an airtight container up to 6 days. Makes about 3 cups.

**For serving,** heat oil in a saucepan over medium-high heat. Add Sous Vide Bone-In Short Ribs; cook until edges are browned, about 4 minutes, turning once. Add broth; cover and cook until broth is reduced to 1 tablespoon, about 8 minutes; remove from heat. Brush ribs with Gochujang-BBQ Sauce; bake at 450°F until nicely charred, about 10 minutes. Brush with more Gochujang-BBQ Sauce; serve topped with Pickled Daikon-Onion Slaw, sprinkled with green onions and sesame seeds.

# Short Rib Pho

**Yield: 4 servings**

## *Rice Noodles*

- ½ pound rice noodles
- 2 teaspoons Sysco Supreme sesame oil

## *Braised Beef Short Rib & Broth*

- 6 **Sysco Classic Sous Vide Bone-In Short Ribs**
- 10 cups Vietnamese-style beef pho broth
- 2 star anise pods
- 1 Sysco Imperial cinnamon stick

## *For Serving*

- ¼ cup Sysco Supreme sesame oil
- 4 red chile peppers, thinly sliced
- 2 cups bean sprouts
- 1 cup fresh Thai basil leaves
- ½ cup Imperial Fresh cilantro sprigs
- ½ cup Imperial Fresh mint leaves
- 2 tablespoons chili garlic sauce
- Imperial Fresh lime wedges

**Rice Noodles:** Prepare noodles as label directs; drain and rinse well with cool water. Toss with oil; refrigerate in an airtight container up to 3 days. Makes about 4 cups.

**Braised Short Rib & Broth:** Heat Sous Vide Bone-In Short Ribs and broth in a stockpot over medium-low heat; simmer until beef is very tender and starting to fall apart, about 35 minutes, stirring occasionally. Strain short ribs, reserving broth, and cool slightly; shred beef and discard bones, stir in star anise pods and cinnamon stick. Refrigerate in an airtight container up to 6 days. Makes about 3 cups. Cool reserved broth and refrigerate in an airtight container up to 6 days. Makes about 9 cups.

**For serving,** heat oil in a saucepan over medium-high heat. Add rib meat and cook until edges are browned, about 4 minutes, stirring frequently. In same pan, add noodles and broth; cook until simmering, about 5 minutes, stirring frequently. Serve noodle soup topped with peppers, bean sprouts and herbs; drizzle with chili garlic sauce. Garnish with lime wedges.





## Braised Short Rib Tostadas

**Yield:** 4 servings

### Tostadas

- 8 Casa Solana Classic street taco-size yellow corn tortillas

### Guajillo Pepper Salsa

- 4 dried Guajillo peppers, stemmed
- 4 Imperial Fresh garlic cloves
- 1 Imperial Fresh medium yellow onion, chopped
- ½ cup Sysco Classic canned diced tomatoes, strained
- 1 tablespoon Sysco Natural lime juice
- ½ teaspoon Sysco Classic kosher salt
- ½ cup Sysco Classic vegetable oil

### Quick-Pickled Radishes

- ½ cup Sysco Classic white wine vinegar
- 1 tablespoon Sysco Classic granulated sugar
- 1 teaspoon Sysco Classic kosher salt
- 1 cup thinly sliced red radishes

### For Serving

- ½ cup Sysco Classic vegetable oil
- 4 **Sysco Classic Sous Vide Bone-In Short Ribs**, bone removed, chopped
- ½ cup Sysco International Imperial pepitas
- ½ cup Wholesome Farms Classic sour cream
- 8 Imperial Fresh cilantro sprigs

**Tostadas:** Deep-fry tortillas in vegetable oil at 375°F until crisp, about 1 minute, flipping once; drain on a paper towel-lined sheet pan. Store in an airtight container up to 3 days.

**Guajillo Pepper Salsa:** Heat pepper, garlic, onion and 4 cups water in a saucepan over high heat; cook until peppers are tender, about 15 minutes. Cool slightly; transfer to a blender. Add tomatoes, lime juice and salt; purée until smooth. With blender running, add oil in a steady stream to emulsify.

Refrigerate in an airtight container up to 6 days. Makes about 1½ cups.

**Quick-Pickled Radishes:** Heat vinegar, sugar, salt and 1 cup water in a saucepan over high heat until sugar is dissolved, about 5 minutes. Remove from heat; add radishes. Let cool completely; refrigerate in an airtight container up to 6 days. Makes about 1 cup.

**For serving,** heat oil in a saucepan over medium-high heat. Add rib meat from Sous Vide Bone-In Short Ribs and some salsa; cook until edges are browned, about 4 minutes, stirring frequently. Serve tostadas topped with rib meat and drizzle with some salsa. Garnish with Quick-Pickled Radishes, pepitas, sour cream and cilantro sprigs.

# Short Ribs and Lentils

**Yield: 4 servings**

## ***French Lentils with Bacon and Vegetables***

- 1 tablespoon Arrezzo Imperial olive oil
- 6 slices Sysco Classic thick-cut smoked bacon, chopped
- 1 pound Imperial Fresh baby carrots
- ½ head Imperial Fresh celery, trimmed and chopped
- ½ cup diced Imperial Fresh shallots
- 1 tablespoon minced Imperial Fresh garlic
- 2 cups Sysco Classic chicken stock
- 2 cups French lentils
- 1 teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper

## ***Black Pepper-Cabernet Reduction***

- 3 cups cabernet sauvignon
- ½ cup Sahara Burst tomato juice
- 3 teaspoons Sysco Imperial fresh ground black pepper
- ½ teaspoon Sysco Imperial salt

## ***For Serving***

- ½ cup Wholesome Farms Imperial unsalted butter
- ¼ cup Arrezzo Imperial olive oil
- 8 ***Sysco Classic Sous Vide Bone-In Short Ribs***
- 2 cups Sysco Classic beef broth
- 1 cup cabernet sauvignon

## **French Lentils with Bacon and Vegetables:**

Heat oil in a saucepan over medium heat; add bacon and cook until slightly crisp, about 6 minutes, stirring frequently. Add carrots, celery and shallots; cook until shallots are tender, about 8 minutes. Add garlic and cook until fragrant, about 1 minute. Add stock and lentils; cover and cook until lentils are tender, about 45 minutes. Stir in salt and pepper; cool completely. Refrigerate in an airtight container up to 4 days. Makes about 6 cups.

**Black Pepper-Cabernet Reduction:** Heat all ingredients in a saucepan over medium-high heat until reduced to 1 cup, about 35 minutes. Remove from heat; refrigerate

in an airtight container up to 6 days. Makes about 1 cup.

**For serving,** heat French Lentils with Bacon and Vegetables in a saucepan over medium-low heat until heated through, about 5 minutes, stirring frequently. Heat Black Pepper Cabernet Reduction in a saucepan over medium heat until bubbling, about 3 minutes; remove from heat. Slowly swirl in butter until thickened and emulsified. Heat oil in a saucepan over medium-high heat. Add Sous Vide Bone-In Short Ribs; cook until edges are browned, about 4 minutes, turning once. Add broth and wine; cover and cook until liquid is reduced to 3 tablespoons, about 8 minutes; remove from heat. Brush ribs with pan liquid; serve over French Lentils with Bacon and Vegetables drizzled with Black Pepper-Cabernet Reduction.



## SOUS VIDE LAMB



### Rosemary & Stout Lamb Shoulder

**Yield: 4 servings**

#### **Rosemary-Stout Reduction**

- 2 sprigs Imperial Fresh rosemary
- 2 cups Sysco Imperial stout beer

#### **Pan Roasted Potatoes & Carrots**

- 2 pounds baby tri-color potatoes
- 1 pound tri-color carrots, peeled and sliced
- 1 large Imperial Fresh white onion, halved and sliced

#### **For Serving**

- ¼ cup Arrezzo Imperial olive oil
- 1½ pounds **Sysco Imperial Sous Vide Braised Lamb Shoulder**, cut into 8 (3-ounce) pieces
- ½ cup Sysco Classic brown sugar
- ½ cup Wholesome Farms Imperial unsalted butter, softened
- Chopped carrot greens for garnish (optional)

**Rosemary-Stout Reduction:** Heat rosemary and stout in a saucepan over medium heat until reduced by ½, about 30 minutes. Remove rosemary; refrigerate in an airtight container up to 6 days. Makes about 1 cup.

**Pan Roasted Potatoes & Carrots:** Heat a large pot of salted water over high heat until simmering. Add potatoes, carrots and onion; cook until potatoes are just tender, about 15 minutes. Drain and refrigerate in an airtight container up to 6 days. Makes about 6 cups.

**For serving,** heat oil in a sauté pan over medium heat. Add Sous Vide Braised Lamb Shoulder and Pan Roasted Potatoes & Carrots; cook until edges are browned, about 8 minutes, turning occasionally. Transfer vegetables to serving plate. In same pan, add Rosemary-Stout Reduction; cover and cook until heated through, about 3 minutes; turning lamb occasionally to coat. Transfer lamb to serving plate; whisk in sugar and butter. Drizzle lamb with Rosemary-Stout Reduction and sprinkle with carrot greens.

# Indian-Style Lamb Shanks

**Yield: 4 servings**

## *Cardamom Spice Rub*

- 2 teaspoons ground cardamom
- 1 teaspoon garam masala
- 1 teaspoon Sysco Imperial ground coriander
- 1 teaspoon Sysco Imperial ground cumin
- ½ teaspoon Sysco Imperial ground cinnamon
- ½ teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial fresh ground black pepper

## *Curry-Cucumber Salsa*

- 4 Imperial Fresh garlic cloves, minced
- 1 cup chopped Imperial Fresh cucumber
- ½ cup chopped Imperial Fresh tomatoes
- ½ cup chopped Imperial Fresh yellow onion
- ¼ cup Arrezzo Imperial olive oil
- 2 tablespoons Sysco Natural lemon juice
- 1 tablespoon sriracha

- 2 teaspoons Sysco Imperial curry powder
- ¼ teaspoon Sysco Classic kosher salt

## *For Serving*

- 4 **Sysco Imperial Sous Vide Rosemary & Mint Lamb Shanks**
- 2 cups Wholesome Farms Imperial plain Greek yogurt
- ¼ cup chopped Imperial Fresh mint
- ½ tablespoon Sysco Imperial red pepper flakes

**Cardamom Spice Rub:** Stir all ingredients in a small bowl. Store in an airtight container up to 1 month. Makes about 2 tablespoons.

**Curry-Cucumber Salsa:** Stir all ingredients in a medium bowl. Refrigerate in an airtight container up to 3 days. Makes about 2 cups.

**For serving,** sprinkle Sous Vide Rosemary & Mint Lamb Shanks with Cardamom Spice Rub; roast in hotel pan at 450°F until lightly charred, about 15 minutes. Spread yogurt on serving plate; serve topped with lamb, salsa, mint and pepper flakes.





## Lamb Hand Pies

**Yield: 4 servings**

### *Stout and Lamb Filling*

- 1 tablespoon Arrezzo Imperial olive oil
- ½ cup diced Imperial Fresh carrots
- ½ cup diced Imperial Fresh yellow onions
- 1 cup stout beer
- 1 cup shredded **Sysco Imperial Sous Vide Braised Lamb Shoulder**
- ½ cup Sysco Classic frozen green peas
- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper

### *For Serving*

- 4 (6 x 6-inch) squares Baker's Source Classic puff pastry dough
- 1 Wholesome Farms Imperial egg, beaten

**Stout and Lamb Filling:** Heat oil in a saucepan over medium heat; add carrots and onions and cook until slightly tender, about 6 minutes, stirring frequently. Add stout and cook until reduced by half, about 20 minutes. Add Sous Vide Braised Lamb Shoulder, peas, salt and pepper and remove from heat. Refrigerate in an airtight container up to 4 days. Makes about 2 cups.

**For serving,** place Stout and Lamb Filling in center of puff pastry square; fold over to form a triangular shape. Seal edges of pie with fork; brush top with beaten egg. Bake at 400°F until golden brown, about 20 minutes.

# Harvest Lamb Shank

**Yield: 4 servings**

## **Hard Cider Glaze**

- 2 cups hard apple cider
- 1/3 cup Sysco Classic brown sugar
- 1 teaspoon grated Imperial Fresh ginger
- 1/4 teaspoon fresh grated nutmeg

## **Roasted Squash, Apples and Onions**

- 2 Fuji apples, cored and cut into wedges
- 1 butternut squash, peeled, seeded and cut into 1 x 1/2-inch slices
- 1 large Imperial Fresh white onion, halved and sliced
- 2 tablespoons Arrezzo Imperial olive oil
- 1/2 teaspoon Sysco Classic kosher salt

## **For Serving**

- 4 **Sysco Imperial Sous Vide Rosemary & Mint Lamb Shanks**
- 1/2 cup Wholesome Farms Imperial unsalted butter, softened

**Hard Cider Glaze:** Heat all ingredients in a saucepan over medium heat until reduced by 1/2, about 30 minutes. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

**Roasted Squash, Apples and Onions:** Toss all ingredients in a large bowl. Spread in a single layer on parchment-lined sheet pan and roast at 400°F until tender and lightly caramelized, about 35 minutes. Refrigerate in an airtight container up to 6 days. Makes about 6 cups.

**For serving,** warm Sous Vide Rosemary & Mint Lamb Shanks in packaging in a saucepan of simmering water until heated through, about 5 minutes. Remove packaging and transfer lamb and sauce to a sauté pan over medium heat. Cook until lamb is slightly charred and sauce has mostly reduced, about 8 minutes, basting occasionally. Warm Roasted Squash, Apples and Onions in oven at 400°F until heated through, about 8 minutes. Heat Hard Cider Glaze in a small saucepan over high heat until simmering, about 2 minutes; whisk in butter. Transfer Roasted Squash, Apples and Onions to serving plate; serve topped with lamb and glaze.



## QUINOA-CRUSTED SHRIMP



### Quinoa-Crusted Shrimp Salad

**Yield: 4 servings**

#### **Roasted Red Pepper & Sherry Vinaigrette**

- 3 Imperial Fresh garlic cloves
- 1 cup Arrezzo Imperial roasted red pepper strips
- ¼ cup sherry vinegar
- 1 teaspoon Sysco Imperial smoked paprika
- ¼ teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial fresh ground black pepper
- ¼ cup Arrezzo Imperial extra virgin olive oil

#### **For serving**

- 40 **Portico Classic Quinoa-Crusted Shrimp**
- 8 Imperial Fresh garlic cloves, thinly sliced
- 2 tablespoons Arrezzo Imperial olive oil

- 12 Imperial Fresh green onions, trimmed
- 8 cups Imperial Fresh baby kale
- 1 cup shaved Manchego cheese
- ½ cup chopped hazelnuts

**Roasted Red Pepper & Sherry Vinaigrette:** Purée all ingredients except oil in a food processor until smooth, about 1 minute. Add oil in a steady stream with food processor running until completely smooth. Refrigerate in airtight container up to 6 days. Makes about 1½ cups.

**For serving,** deep-fry Quinoa-Crusted Shrimp at 375°F until golden brown, about 3 minutes. Deep fry garlic until golden brown, about 1 minute. Heat oil in a sauté pan over high heat; add green onions and cook until charred, about 1 minute; transfer to a bowl. Add kale and vinaigrette and toss. Arrange salad on a serving plate; serve topped with cheese, hazelnuts, shrimp and garlic.

# Peruvian Shrimp Tacos

**Yield: 4 servings**

## *Aji Verde*

- 3 Imperial Fresh garlic cloves
- 1 Imperial Fresh jalapeño pepper, diced
- ½ cup Imperial Fresh cilantro leaves
- ¼ cup Imperial Fresh chopped kale
- ¼ cup grated Casa Solana Imperial Cotija cheese
- ¼ cup Sysco Imperial mayonnaise
- 2 tablespoons Sysco Natural lime juice

## *Yellow Pepper Salsa Criolla*

- 1 Imperial Fresh small red onion, thinly sliced
- 1 Imperial Fresh small yellow pepper, thinly sliced
- 1 tablespoon chopped Imperial Fresh cilantro
- 1 tablespoon Sysco Natural lime juice
- ½ tablespoon Sysco Classic apple cider vinegar
- ⅛ teaspoon Sysco Classic kosher salt

## *For Serving*

- 16 **Portico Classic Quinoa-Crusted Shrimp**
- 8 Casa Solana Classic street taco-size flour tortillas
- 1 cup Sysco Classic sweet corn kernels
- 4 sprigs Imperial Fresh cilantro

**Aji Verde:** Purée all ingredients in a blender until smooth. Refrigerate in an airtight container up to 6 days. Makes about 1¼ cups.

**Yellow Pepper Salsa Criolla:** Soak onions in cool salted water 10 minutes; drain. Toss onions with remaining ingredients in a bowl. Refrigerate in an airtight container at least 30 minutes and up to 2 days. Makes about 2 cups.

**For serving,** deep-fry Quinoa-Crusted Shrimp in vegetable oil at 375°F for 3 minutes or until golden brown. Spread tortillas with Aji Verde and place on serving plate; serve topped with Yellow Pepper Salsa Criolla, shrimp and corn. Garnish with a cilantro sprig.





## Shrimp Noodle Salad

**Yield: 4 servings**

### *Rice Noodle Salad*

- ½ pound rice vermicelli
- 3 Imperial Fresh garlic cloves, minced
- ¼ cup International Supreme seasoned rice vinegar
- 2 tablespoons chili paste plus additional for serving
- 2 tablespoons Sysco Supreme toasted sesame oil
- 1 tablespoon Sysco Natural lime juice

### *For Serving*

- 28 **Portico Classic Quinoa-Crusted Shrimp**
- 2 cups Imperial Fresh mint leaves
- 2 cups shaved Imperial Fresh carrots
- ½ cup thinly sliced Imperial Fresh radishes
- ¼ cup thinly sliced Imperial Fresh green and/or red chile peppers
- 4 Imperial Fresh lime wedges

**Rice Noodle Salad:** Prepare vermicelli as label directs. Drain and transfer to an ice bath; let stand 5 minutes; drain. Toss garlic, vinegar, chili paste, oil, lime juice and vermicelli. Refrigerate in an airtight container up to 4 days. Makes about 4½ cups.

**For serving,** deep-fry Quinoa-Crusted Shrimp at 375°F until golden brown, about 3 minutes. Toss shrimp, mint, carrots, radishes, peppers and vermicelli in a bowl. Serve garnished with a lime wedge.

# Thai Shrimp & Grain Salad

**Yield: 4 servings**

## **Forbidden Black Rice Salad**

- 2 cups cooked medium-grain black rice
- ½ cup International Supreme rice vinegar
- ½ cup Sysco Imperial roasted and salted cashews plus additional for garnish
- ¼ cup toasted Baker's Source Classic coconut flakes plus additional for garnish
- 2 tablespoons Sysco Classic canola oil
- 2 tablespoons Jade Mountain Classic soy sauce
- 1 tablespoon Sysco Classic granulated sugar

## **Marinated Green Papaya**

- 2 Imperial Fresh garlic cloves
- 1 Imperial Fresh shallot

- 3 tablespoons Sysco Natural lime juice
- 2 tablespoons Sysco Classic light brown sugar
- 1 tablespoon International Supreme rice vinegar
- 1 teaspoon fish sauce
- 3 cups julienned green papaya
- 1 cup julienned Imperial Fresh carrots
- 1 teaspoon Sysco Imperial red pepper flakes

## **For Serving**

- 24 **Portico Classic Quinoa-Crusted Shrimp**
- 2 cups Imperial Fresh mint and/or Thai basil leaves
- 1 cup halved Imperial Fresh cherry tomatoes
- ½ cup Thai sweet chili sauce
- Imperial Fresh lime wedges for garnish

**Forbidden Black Rice Salad:** Toss all ingredients in a bowl. Refrigerate in an airtight container up to 3 days. Makes about 4 cups.

**Marinated Green Papaya:** Purée garlic, shallot, lime juice, sugar, vinegar and fish sauce in blender. Toss papaya, carrots, red pepper flakes and garlic mixture in a bowl. Refrigerate in an airtight container up to 2 days. Makes about 4 cups.

**For serving,** deep-fry Quinoa-Crusted Shrimp in vegetable oil at 375°F until golden brown, about 3 minutes. Serve Forbidden Black Rice Salad topped with Marinated Green Papaya, quinoa-crusted shrimp, basil, tomatoes and sweet chili sauce. Garnish with lime wedges and additional cashews and coconut.



## EXTRA MELT® SHARP AMERICAN PREMIUM CHEESE SLICES



### All-American Burger and Smothered Cheese Fries

**Yield: 4 servings**

#### Garlic-Brisket Patties

- 1½ pounds Butcher's Block ground flat-cut brisket
- 1 tablespoon minced Imperial Fresh garlic
- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper

#### Cheese Sauce

- 8 **Land O'Lakes Extra Melt® Sharp American Premium Slices**
- 2 tablespoons Wholesome Farms Classic half & half

#### For Serving

- 4 **Land O'Lakes Extra Melt® Sharp American Premium Slices**
- 1 pound Sysco Imperial frozen regular cut French fries

- 1 teaspoon sea salt
- 4 Block and Barrel Classic Kaiser rolls, split
- 8 slices Imperial Fresh beefsteak tomato
- 4 slices Imperial Fresh red onion
- 1 cup shredded Imperial Fresh green leaf lettuce
- ½ cup Block and Barrel Classic dill pickle chips
- Imperial Fresh thyme sprigs for garnish

**Garlic-Brisket Patties:** Gently mix all ingredients in a bowl; divide into 4 equal portions. Shape into ½-inch-thick patties. Refrigerate in an airtight container up to 3 days.

**Cheese Sauce:** Cook Sharp American Premium Slices and half & half in a small saucepan over medium-low heat until

smooth and melted, about 3 minutes, whisking frequently. Transfer to a steam table to hold warm for service. Makes about ¾ cup.

**For serving,** grill burger over medium-high heat until internal temperature reaches 160°F, about 8 minutes, turning once; melt Sharp American Premium Cheese Slices on burger during last 2 minutes of grilling. Deep-fry French fries in vegetable oil at 375°F until golden brown and crisp, about 4 minutes. Transfer fries to a bowl; sprinkle with salt. Place burger, cheese side up, on bottom half of roll; top with tomato, onion and lettuce. Serve with pickle chips and French fries drizzled with cheese sauce and garnished with thyme.

# Buffalo Chicken Grilled Cheese

**Yield: 4 servings**

## **Buffalo Shredded Chicken**

- 3 cups Buckhead Pride/Newport Pride shredded cooked chicken breast
- 1 cup Sysco Classic Buffalo sauce plus additional for serving

## **Celery-Blue Cheese Slaw**

- 1 cup julienned Imperial Fresh celery
- 1 cup shredded Imperial Fresh red cabbage
- ½ cup crumbled Sysco Imperial blue cheese
- ½ cup Imperial Fresh matchstick carrots
- ¼ cup julienned Imperial Fresh red bell pepper
- 2 tablespoons Arrezzo Imperial extra virgin olive oil
- 1 tablespoon Sysco Natural lemon juice
- ½ teaspoon sea salt

- ¼ teaspoon Sysco Imperial fresh ground black pepper

## **For Serving**

- 8 slices Block and Barrel Classic Pullman sourdough bread
- ¼ cup melted Wholesome Farms Imperial unsalted butter
- 4 **Land O'Lakes Extra Melt® Sharp American Premium Slices**

**Buffalo Shredded Chicken:** Toss chicken and sauce in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 3 cups.

**Celery-Blue Cheese Slaw:** Toss all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 3 cups.

**For serving,** brush 1 side of each bread slice with butter. Place buttered side down on griddle over medium heat; top 1 piece of bread with chicken and Sharp American Premium Slices. Cook until golden brown and cheese melts; about 4 minutes. Serve topped with Celery-Blue Cheese Slaw and remaining bread slice.





## Everything Bagel Sandwich

**Yield: 4 servings**

- 4 Block and Barrel Classic everything bagels, split
- ¼ cup melted Wholesome Farms Imperial unsalted butter
- ¼ cup Sysco Imperial mayonnaise
- 8 slices Imperial Fresh beefsteak tomato
- 12 slices Sysco Classic cooked bacon
- 4 **Land O'Lakes Extra Melt® Sharp American Premium Slices**
- 2 tablespoons Arrezzio Imperial olive oil
- 4 Wholesome Farms Imperial large eggs

Brush cut side of each bagel half with butter. Place buttered side down on a griddle over medium heat until lightly toasted, about 3 minutes. Flip bagel halves; spread bottom half with mayonnaise. Top with tomatoes, bacon and Sharp American Premium Slices; cover and cook until cheese melts, about 3 minutes. Heat oil in sauté pan over medium heat, add egg and cook until white is cooked through, about 3 minutes. Serve sandwich topped with egg and top half of bagel.

## Mini Apple-Cheese Pies

**Yield: 12 pies**

- 2 Imperial Fresh small red apples, finely diced
- 2 tablespoons Sysco Classic light brown sugar
- 1 tablespoon Sysco Classic all-purpose flour plus additional for dusting
- 1 tablespoon Sysco Natural lemon juice
- ¼ teaspoon Sysco Imperial ground cinnamon
- ⅛ teaspoon Sysco Imperial ground nutmeg
- 2 packages (13.2 ounces each) Baker's Source Classic refrigerated puff pastry
- 3 **Land O'Lakes Extra Melt® Sharp American Premium Slices**, quartered
- 1 Wholesome Farms Imperial large egg, beaten

- ½ teaspoon coarse sea salt
- ¼ teaspoon Sysco Imperial dry thyme
- Caramel sauce for serving

Toss apples, sugar, flour, lemon juice, cinnamon and nutmeg in a bowl. Dust work surface with flour; unroll puff pastry and cut into 12 (3-inch) circles. Repeat with remaining puff pastry sheet. Arrange 12 puff pastry circles on a parchment-lined sheet pan. Place 2 tablespoons apple mixture and 1 quarter Sharp American Premium Slice on each circle; top each with remaining 12 circles. Seal edges of pies; brush tops of pies with egg and sprinkle with salt and thyme. With paring knife, cut 3 small vents in top of each pie. Bake pies at 400°F or until golden brown, about 20 minutes. Serve topped with caramel sauce. Makes 12 mini pies.





**NUGGETS MADE WITH PLANTS**

## Plant-Based Nugget Basket

**Yield: 4 servings**

### Yogurt Ranch

- ½ cup Wholesome Farms Imperial plain Greek yogurt
- ¼ cup Sysco Imperial mayonnaise
- 1 tablespoon chopped Imperial Fresh chives
- 1 tablespoon chopped Imperial Fresh parsley
- 1 tablespoon Sysco Classic white wine vinegar
- ½ tablespoon minced Imperial Fresh garlic
- ½ teaspoon Sysco Imperial fresh ground black pepper

### Hand-Cut Fries

- 2 pounds Imperial Fresh russet potatoes

### For Serving

- 24 **Raised and Rooted™ Nuggets Made With Plants**
- 1 teaspoon sea salt
- 1 teaspoon Sysco Imperial fresh ground black pepper
- Sysco Imperial BBQ Sauce and/or ketchup for serving (optional)

**Yogurt Ranch:** Whisk all ingredients in a medium bowl. Refrigerate in an airtight container up to 1 week. Makes about ¾ cup.

**Hand-Cut Fries:** Cut potatoes into ½-inch-thick fries on mandoline or by hand, placing in ice bath as they are cut. Rinse and drain twice with cold water; pat dry with paper towels. Blanch in deep fryer at 320°F for 5 minutes; cool completely. Refrigerate in an airtight container up to 6 days.

**For serving,** bake Nuggets Made With Plants at 400°F until crisp, about 10 minutes. Deep-fry potatoes at 375°F until golden brown, about 4 minutes; drain and toss with salt and pepper in a bowl. Serve topped with Yogurt Ranch and BBQ Sauce, if desired.

# Vegetarian Nugget Lettuce Wraps

**Yield: 4 servings**

## **Sweet Ponzu Glaze**

- 1 cup Sysco Classic brown sugar
- ½ cup ponzu sauce
- 3 tablespoons International Supreme rice vinegar
- 2 tablespoons Sysco Natural lemon juice
- 2 tablespoons Sysco Natural lime juice
- 2 teaspoons minced Imperial Fresh garlic

- 1 teaspoon minced Imperial Fresh ginger
- 1 teaspoon Sysco Classic cornstarch

## **For Serving**

- 16 **Raised and Rooted™ Nuggets Made With Plants**
- 8 Boston or butter lettuce leaves
- 4 Imperial Fresh scallions, thinly sliced
- 1 Imperial Fresh avocado, peeled, pitted and sliced
- 1 Sysco Imperial medium ripe mango, peeled, pitted and sliced
- 1 Imperial Fresh red pepper, julienned

**Sweet Ponzu Glaze:** Whisk all ingredients in a saucepan; cook over medium-high heat until just boiling. Reduce heat to medium-low; simmer until slightly thickened, about 20 minutes. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

**For serving,** bake Nuggets Made With Plants at 400°F until crisp, about 10 minutes; coarsely chop. Fill lettuce leaves with scallions, avocado, mango, red pepper and chopped nuggets; drizzle with Sweet Ponzu Glaze.





## Vegetarian Buffalo-Style Nugget Wrap

**Yield: 4 servings**

### *Blue Cheese Dressing*

- 1 Imperial Fresh garlic clove, minced
- ½ cup crumbled Sysco Imperial blue cheese
- ¼ cup Wholesome Farms Imperial plain Greek yogurt
- ¼ cup Sysco Imperial mayonnaise
- 2 tablespoons Sysco Natural lemon juice
- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper

### *For Serving*

- 16 ***Raised and Rooted™ Nuggets Made With Plants***
- ½ cup Sysco Classic buffalo sauce
- 4 Block and Barrel Classic lavash flatbreads or burrito-size flour tortillas
- 2 cups chopped Imperial Fresh romaine lettuce
- 1 cup thinly sliced Imperial Fresh celery
- ½ cup Imperial Fresh matchstick carrots

**Blue Cheese Dressing:** Whisk all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

**For serving,** bake Nuggets Made With Plants at 400°F until crisp, about 10 minutes; toss with buffalo sauce in a bowl. Place flatbread on work surface; top center with nuggets, lettuce, celery, carrots and Blue Cheese Dressing. Fold sides of flatbread over filling, then roll from bottom and secure with toothpicks; cut diagonally in half.

# Crispy Plant-Based Nuggets, Avocado & Kale Salad

**Yield: 4 servings**

## *Spicy Horseradish-Honey Mustard Dressing*

- ½ cup Sysco Classic honey
- ¼ cup International Imperial Dijon mustard
- ¼ cup Sysco Imperial mayonnaise
- ¼ cup International Imperial whole grain mustard
- 3 tablespoons sriracha
- 2 tablespoons Sysco Classic white wine vinegar
- 1 tablespoon Sysco Classic prepared horseradish

- ½ teaspoon Sysco Imperial fresh ground black pepper plus additional for serving

## *For Serving*

- 16 **Raised and Rooted™ Nuggets Made With Plants**
- 2 Imperial Fresh avocados, pitted, peeled and sliced
- 4 cups chopped Imperial Fresh lacinato kale
- 4 cups chopped Imperial Fresh romaine lettuce
- 1 cup halved Imperial Fresh grape or cherry tomatoes

- 1 cup hulled and quartered Sysco Natural strawberries
- ½ cup thinly sliced Imperial Fresh red onion
- ½ cup Sysco Classic sliced almonds

**Spicy Horseradish-Honey Mustard Dressing:** Whisk all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 1½ cups.

**For serving,** bake Nuggets Made With Plants at 400°F until crisp, about 10 minutes. Toss avocados, kale, lettuce, tomatoes, strawberries, onion and dressing in a bowl. Serve topped with nuggets, almonds and pepper.





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