

the EDGE

FALL 2020

Recipe Book

FRESH IDEAS
& INNOVATIONS

*Double the
Decadence:
Dessert Mashups*

Plus, Convenient
Cornettos, Plant
Based Ideas,
and more!

Sysco®



CUTTING EDGE
SOLUTIONS

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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SPROUTED GRAIN BREADS

Al Pastor-Style Pulled Pork & Pepper Jack Melt

Yield: 4 servings

Quick Pickled Pineapple, Red Onion, & Jalapeño

- 1 Imperial Fresh jalapeño pepper, sliced
- 1 medium Imperial Fresh red onion, thinly sliced
- ¼ small Imperial Fresh pineapple, peeled, cored, and thinly sliced crosswise
- ⅔ cup Sysco Classic distilled white vinegar
- ¼ cup Sysco Classic granulated sugar
- ½ teaspoon Sysco Classic kosher salt

Aleppo Pepper Pipian Verde

- ½ cup pepitas
- 2 Imperial Fresh garlic cloves, chopped
- 2 Imperial Fresh tomatillos, chopped
- 1 Imperial Fresh jalapeño pepper, chopped
- ½ small Imperial Fresh white onion, chopped
- 2 tablespoons Arrezzio Imperial olive oil
- ½ teaspoon Sysco Imperial McCormick Aleppo pepper flakes
- ½ teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial ground cumin
- ¾ cup packed Imperial Fresh cilantro

Al Pastor-Style Pulled Pork

- 1½ pounds Butcher Block pulled pork
- ⅓ cup canned pineapple juice
- ½ tablespoon dried oregano
- ½ tablespoon garlic powder

- 1 teaspoon annatto powder
- 1 teaspoon chipotle powder
- 1 teaspoon Sysco Imperial fresh ground black pepper
- 1 teaspoon Sysco Imperial ground cumin

Yuca Frita

- 2 pounds yuca, peeled and cut into 1 x 3-inch batons

For Serving

- 8 slices Block & Barrel pepper Jack cheese
- 8 slices **Sysco Simply Plant Based Sprouted Grain Bread (Wheatberry)**
- ¼ cup melted Wholesome Farms Imperial unsalted butter
- 8 slices Imperial Fresh beefsteak tomato
- 2 teaspoons Sysco Classic kosher salt

Quick Pickled Pineapple, Red Onion, & Jalapeño: Place jalapeño pepper, onion, and pineapple in a bowl. Heat vinegar, sugar, salt, and 1 cup water to a boil in a saucepan over high heat; remove from heat and cool slightly. Pour vinegar mixture over jalapeño pepper, onion, and pineapple; refrigerate in an airtight container at least 2 hours or up to 6 days. Makes about 2½ cups.

Aleppo Pepper Pipian Verde: Roast pepitas on a sheet tray at 400°F until fragrant and golden brown, about 8 minutes. Toss garlic, tomatillos, jalapeño pepper, onion, 1 tablespoon oil, pepper flakes, salt, and cumin in a bowl; transfer to a hotel pan and

roast at 400°F until very tender and lightly caramelized, about 50 minutes; cool slightly. Pulse pepitas in a food processor to fine crumbs. Add garlic mixture and cilantro; purée. With processor running, slowly drizzle in remaining 1 tablespoon oil to emulsify. Refrigerate in an airtight container up to 6 days. Makes about 1¼ cups.

Al Pastor-Style Pulled Pork: Toss all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 3 cups.

Yuca Frita: Heat yuca and 2 quarts salted water to a boil in a saucepot over high heat; reduce heat to medium and simmer until yuca is tender, about 10 minutes. Drain and pat dry with paper towel; refrigerate in an airtight container up to 6 days. Makes about 3 cups.

For serving, heat pork on flat-top griddle over medium heat until it starts to caramelize, about 6 minutes, turning once; top with 2 slices cheese and cook until melted, about 2 minutes. Brush 1 side of 2 bread slices with butter; place buttered side down on flat-top. Top 1 slice of bread with a portion of Aleppo Pepper Pipian Verde, and pork and cheese; cook until golden brown, about 5 minutes. Top cheese with a portion of each tomato, Quick Pickled Pineapple, Red Onion, & Jalapeño, and remaining slice of bread. Deep-fry a portion of yuca in vegetable oil at 350°F until golden brown and crisp, about 6 minutes; sprinkle with salt.

Lemon-Ricotta Stuffed French Toast

Yield: 4 servings

Turkish Fig Syrup

- ¼ pound dried Turkish figs, chopped
- ⅓ cup packed Sysco Classic light brown sugar
- ¼ cup Sysco Natural fresh lemon juice
- 1 tablespoon Imperial Fresh lemon zest

Lemon-Ricotta Stuffing

- 1 cup Arrezzio whole milk ricotta cheese
- 1 tablespoon Sysco Classic powdered sugar
- 2 teaspoons Imperial Fresh lemon zest
- 1 teaspoon Sysco Imperial McCormick vanilla extract

For Serving

- 3 Wholesome Farms Imperial large eggs
- ¾ cup Wholesome Farms Classic whole milk
- 8 slices **Sysco Simply Plant Based Sprouted Grain Bread (Oat Grain)**
- 1 cup Imperial Fresh raspberries
- ¼ cup Sysco Classic toasted sliced almonds

Turkish Fig Syrup: Heat all ingredients and 1 cup water to a simmer in a saucepan over medium-high heat; reduce heat to low and cook until thickened, about 15 minutes. Cool fig mixture and purée in a blender.

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

Lemon-Ricotta Stuffing: Stir all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

For serving, whisk eggs and milk in a shallow bowl. Spread a portion of Lemon-Ricotta Stuffing on 1 side of 2 bread slices and sandwich together; dip in egg-milk mixture and cook on oiled flat-top griddle over medium heat until golden brown and slightly crispy, about 6 minutes. Serve French toast with a portion of Turkish Fig Syrup topped with a portion of raspberries and almonds.





Smoked Salmon & Poached Egg Breakfast Sandwich

Yield: 4 servings

Avocado Crème Fraîche

- 1 Imperial Fresh avocado, peeled, pitted, and sliced
- ½ cup crème fraîche
- 1 tablespoon Sysco Natural fresh lime juice
- ½ teaspoon Sysco Classic kosher salt

Shaved Pickled Fennel & Radishes

- 4 large Imperial Fresh red radishes
- 1 large Imperial Fresh fennel bulb
- 3 Imperial Fresh cloves garlic, smashed
- 1 cup Sysco Classic white wine vinegar
- 3 tablespoons Sysco Classic granulated sugar
- 1 teaspoon Aleppo pepper flakes
- 1 teaspoon black peppercorns
- 1 teaspoon Sysco Classic kosher salt

- 1 teaspoon yellow mustard seeds

For Serving

- 2 tablespoons Sysco Classic distilled white vinegar
- ½ teaspoon Sysco Classic kosher salt
- 4 Wholesome Farms Imperial large eggs
- 8 slices **Sysco Simply Plant Based Sprouted Grain Bread (Wheatberry)**
- 12 ounces Portico Classic hot smoked salmon
- Imperial Fresh baby arugula and/or fennel fronds for garnish

Avocado Crème Fraîche: Purée all ingredients in a food processor; refrigerate in an airtight container up to 6 days. Makes about 1¼ cups.

Shaved Pickled Fennel & Radishes: Thinly shave radishes and fennel with mandolin or

slicer; transfer to a heat proof container. Heat remaining ingredients and 1 cup water to a boil in a saucepan over high heat; remove from heat and cool completely. Pour vinegar mixture over radishes and fennel; refrigerate in an airtight container at least 8 hours or up to 6 days. Makes about 2 cups.

For serving, heat 2 quarts water, vinegar, and salt to a rolling boil in a saucepot over high heat; reduce heat to medium. Crack 1 egg into simmering water; cook until white is cooked through and yolk is slightly soft, about 3 minutes, gently stirring occasionally. Toast bread on a sheet tray at 450°F until golden brown, about 5 minutes, turning once. Top toast with a portion of Avocado Crème Fraîche, salmon, poached egg, and Shaved Pickled Fennel & Radishes garnished with arugula and/or fennel fronds.

Turkey-Cranberry Brie Melt

Yield: 4 servings

Roasted Red Onions & Cranberries

- 2 medium Imperial Fresh red onions, thickly sliced
- 1 cup Imperial Fresh cranberries
- ¼ cup red wine
- 2 tablespoons Sysco Classic granulated sugar
- 2 tablespoons Wholesome Farms Imperial unsalted butter, melted
- ¼ teaspoon Sysco Classic kosher salt

Acorn Squash-Coriander Hummus

- ⅓ cup plus 1 tablespoon Arrezzio Imperial olive oil
- 1 teaspoon Sysco Imperial ground coriander
- 1 teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial ground cayenne pepper
- ½ small Imperial Fresh acorn squash, seeded
- 3 cloves Imperial Fresh garlic, smashed
- ½ cup cooked chickpeas

- 1 tablespoon Sysco Natural fresh lemon juice

- 1 tablespoon tahini

Sage Butter

- 6 Imperial Fresh sage leaves, chopped
- ½ cup Wholesome Farms Imperial unsalted butter, softened
- ¼ teaspoon Sysco Imperial freshly ground black pepper

For Serving

- 8 slices **Sysco Simply Plant Based Sprouted Grain Bread (Oat Grain)**
- 1 pound Block & Barrel deli-sliced roasted turkey
- 8 ounces Block & Barrel Brie cheese

Roasted Red Onions & Cranberries: Toss all ingredients in a large bowl. Spread on a parchment-lined sheet tray; roast at 400°F until tender and lightly caramelized, about 35 minutes. Refrigerate in an airtight container up to 6 days. Makes about 2 cups.

Acorn Squash-Coriander Hummus: Stir 1 tablespoon oil, coriander, ¼ teaspoon salt,

and cayenne pepper in a bowl; brush over cut side of squash. Roast squash cut side down on a parchment-lined sheet pan at 400°F until very tender and caramelized, about 1 hour. Cool squash and remove skin. Purée garlic, chickpeas, lemon juice, tahini, and remaining ¾ teaspoon salt in food processor. Add roasted squash and process until mostly smooth; with processor running, slowly drizzle in remaining ⅓ cup oil to emulsify. Refrigerate in an airtight container up to 6 days. Makes about 2¼ cups.

Sage Butter: Stir all ingredients in a bowl; refrigerate in an airtight container up to 6 days. Makes about ½ cup.

For serving, spread 1 side of 2 bread slices with a portion of Sage Butter. Place buttered side down on flat-top griddle over medium heat; top 1 piece of bread with a portion of Acorn Squash-Coriander Hummus and Roasted Red Onions & Cranberries. Top other piece of bread with cheese and turkey; cook until golden brown and cheese melts, about 4 minutes. Close sandwich and cut in half to serve.



LUXE RAVIOLI



Asparagus & Hazelnut Burrata Cheese Ravioli

Yield: 4 servings

Black Pepper-Infused Olive Oil

- 1 tablespoon Sysco Imperial black peppercorns
- $\frac{3}{4}$ cup Arrezzio Imperial olive oil
- 1 Sysco Imperial McCormick bay leaf
- 1 Imperial Fresh rosemary sprig

Parmesan-Hazelnut Crisps

- $\frac{1}{2}$ cup chopped hazelnuts
- $\frac{1}{2}$ cup Arrezzio Imperial shredded Parmesan cheese

For Serving

- 28 **Arrezzio Imperial Luxe Ravioli (Burrata Cheese)**

- 2 cups 1-inch pieces Imperial Fresh asparagus
- 1 cup halved Imperial Fresh grape tomatoes
- 4 teaspoons sherry vinegar
- 1 teaspoon Sysco Imperial freshly ground black pepper

Black Pepper-Infused Olive Oil: Toast peppercorns in a sauté pan over medium-high heat until fragrant, about 3 minutes. Cool slightly; toss with remaining ingredients and refrigerate in an airtight container up to 2 weeks. Makes about $\frac{3}{4}$ cup.

Parmesan-Hazelnut Crisps: Toss all ingredients in a bowl; spread on a parchment

or silpat-lined sheet tray and bake at 350°F until golden brown and crispy, about 10 minutes, rotating tray once. Break into coarse pieces; store in an airtight container up to 3 days. Makes about 1 cup.

For serving, prepare a portion of ravioli as label directs; drain. Heat a portion of Black Pepper-Infused Olive Oil in a sauté pan over medium heat until shimmering. Add a portion of asparagus and tomatoes; cook until lightly charred, about 3 minutes, stirring once. Add ravioli and cook until just starting to brown, about 2 minutes, turning once; deglaze pan with vinegar. Serve ravioli sprinkled with a portion of Parmesan-Hazelnut Crisps and pepper.

Burrata Cheese Ravioli with Smoked Speck & Peas

Yield: 4 servings

Lemon-Parmesan Butter

- 1/3 cup Arrezzio Imperial shredded Parmesan cheese plus additional for serving
- 1/3 cup Wholesome Farms Imperial unsalted butter, softened
- 1 tablespoon Imperial Fresh lemon zest
- 1/2 teaspoon Sysco Classic kosher salt
- 1/2 teaspoon Sysco Imperial fresh ground black pepper plus additional for serving

For Serving

- 20 **Arrezzio Imperial Luxe Ravioli (Burrata Cheese)**
- 1 1/3 cups shelled Imperial Fresh English peas
- 4 ounces smoked speck
- Imperial Fresh watercress for garnish

Lemon Parmesan Butter: Stir all ingredients in a bowl until smooth. Refrigerate in an airtight container up to 6 days. Makes about 1/2 cup.

For serving, prepare a portion of ravioli as label directs; drain. Blanch a portion of peas in boiling water until just tender, about 2 minutes. Cook ravioli, peas, and a portion of speck and Lemon-Parmesan Butter in a sauté pan over medium-high heat until speck is slightly crisp, about 3 minutes, stirring occasionally. Serve ravioli garnished with watercress, cheese, and pepper.





Goat Cheese & Lemon Ravioli with Crispy Wild Mushrooms & Walnut-Parsley Sauce

Yield: 4 servings

Walnut-Parsley Sauce

- ¼ cup Sysco Classic walnut halves
- 2 Imperial Fresh garlic cloves
- ½ Imperial Fresh shallot, chopped
- ½ cup packed Imperial Fresh Italian parsley leaves
- ¾ cup dry white wine
- ¼ teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial fresh ground black pepper

Crispy Wild Mushrooms

- 1 pound mixed Imperial Fresh wild mushrooms, coarsely chopped
- ½ cup Arrezzio Imperial olive oil

- 1 teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial fresh ground black pepper

For Serving

- 20 **Arrezzio Imperial Luxe Ravioli (Goat Cheese and Lemon)**
- ½ cup Wholesome Farms Imperial unsalted butter, softened
- ½ cup crumbled Block & Barrel Imperial goat cheese

Walnut-Parsley Sauce: Toast walnuts on a sheet pan at 400°F until fragrant and golden brown, about 7 minutes; cool slightly. Pulse garlic, shallots, parsley, and walnuts in a food processor to coarse crumbs; add remaining ingredients and pulse to combine.

Refrigerate in an airtight container up to 6 days. Makes about 2 cups.

Crispy Wild Mushrooms: Toss all ingredients in a bowl; roast mushrooms on a sheet pan at 450°F until golden brown and crispy, about 35 minutes. Refrigerate in an airtight container up to 6 days. Makes about 4 cups.

For serving, roast a portion of mushrooms on a sheet pan at 400°F until crispy, about 10 minutes. Prepare a portion of ravioli as label directs; drain. Heat a portion of Walnut-Parsley Sauce in a sauté pan over medium heat until simmering, about 4 minutes; remove from heat and swirl in a portion of butter. Serve ravioli and mushrooms over Walnut-Parsley Sauce sprinkled with a portion of cheese.

Braised Beef Ravioli in Nogada

Yield: 4 servings

Nogada Crema

- ¾ cup blanched walnuts
- ¾ cup Wholesome Farms Classic whole milk
- 6 tablespoons Block & Barrel chèvre cheese
- 6 tablespoons Pica y Salpica Mexican crema
- ½ teaspoon sea salt
- ¼ teaspoon Sysco Classic granulated sugar
- 1 pinch grated Sysco Imperial cinnamon stick

Poblano-Corn Fricassee

- 4 Imperial Fresh green onions, cut crosswise into 1-inch pieces
- 2 tablespoons avocado oil

- 1 cup diced Sysco Imperial poblano peppers
- 1 cup Sysco Classic sweet corn kernels
- ½ cup diced Imperial Fresh red onion
- ¼ cup diced Imperial Fresh red bell pepper
- ½ cup chopped Imperial Fresh apple
- ¼ cup Sysco Imperial raisins and/or golden raisins
- ½ teaspoon Sysco Classic kosher salt

For Serving

20 Arrezzio Imperial Luxe Ravioli (Braised Beef)

- ½ cup pomegranate seeds
- chopped Imperial Fresh cilantro

Nogada Crema: Purée all ingredients in a blender, about 2 minutes. Refrigerate in an

airtight container up to 6 days. Makes about 2¼ cups.

Poblano-Corn Fricassee: Cook green onions in a sauté pan over high heat until charred, about 2 minutes, stirring once. Add oil, poblano peppers, corn, red onion, and bell pepper; cook until lightly charred and tender, about 4 minutes, stirring once. Remove from heat; stir in apple, raisins, and salt. Refrigerate in an airtight container up to 6 days. Makes about 3 cups.

For serving, prepare 5 ravioli as label directs; drain. Heat a portion of Poblano-Corn Fricassee on a sheet tray under the broiler until lightly charred, about 2 minutes. Serve ravioli over Poblano-Corn Fricassee drizzled with a portion of Nogada Crema garnished with pomegranate seeds and cilantro.



VEGAN CORNETTOS



Cornetto Breakfast Sandwich with Iced Horchata Latte

Yield: 4 servings

- 4 Sysco **Simply Plant Based Vegan Cornettos (Savory)**, baked, cooled, and split
- 4 slices Block & Barrel Imperial white Cheddar cheese
- 2 tablespoons Arrezzio Imperial olive oil
- 4 Wholesome Farms large eggs
- 1 teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper
- 2 medium Imperial Fresh avocados, peeled, pitted, and sliced

4 slices heirloom tomato

For serving, place 1 cornetto, cut side up, on sheet tray; top bottom half with 1 slice cheese. Bake cornetto at 400°F until cheese melts, about 5 minutes. Heat a portion of oil in a sauté pan over medium heat; add 1 egg and cook 3 minutes or to desired doneness. Top cheese with a portion of avocado and tomato; top with the egg. Sprinkle egg with salt and pepper; top with top half of cornetto and serve with horchata latte over ice.

Chef Tip:

Serve these Latin inspired breakfast sandwiches with a twist on traditional Mexican horchata by adding a cold-brewed coffee flavor. Grind ¼ cup long grain rice and 3 tablespoons whole coffee beans in a spice grinder to coarse crumbs; transfer to an airtight container. Add 1 quart almond milk and ½ teaspoon ground cinnamon; refrigerate at least 8 or up to 24 hours. Purée rice mixture in a blender on high until very smooth; strain through a fine-mesh sieve and whisk in 3 tablespoons light agave nectar. Refrigerate in an airtight container up to 3 days. Makes about 4 cups.

Elderberry & Raspberry Cornetto with Pistachio Mascarpone

Yield: 4 servings

Pistachio Mascarpone

- $\frac{2}{3}$ cup Sysco Classic dry roasted lightly salted pistachios
- 2 tablespoons Arrezio Imperial olive oil
- 1 tablespoon Sysco Classic honey
- 8 ounces Arrezio Imperial mascarpone cheese
- $\frac{1}{4}$ cup Sysco Classic powdered sugar
- 1 teaspoon pistachio and/or Sysco Imperial McCormick vanilla extract

For Serving

- 4 **Sysco Simply Plant Based Vegan Cornettos (Elderberry & Raspberry),** baked
- 2 tablespoons Sysco Classic powdered sugar
- Sysco Classic finely chopped pistachios
- Imperial Fresh raspberries, halved

Pistachio Mascarpone: Blanch pistachios in boiling water until slightly softened, about 3 minutes; cool slightly. Rub pistachios

between a clean kitchen towel to remove any remaining skin; dry completely. Purée pistachios, oil, and honey in a blender on low speed until a smooth, thick paste forms, about 2 minutes. Add mascarpone, sugar, and extract; purée until very smooth and light, about 4 minutes. Refrigerate in airtight container up to 6 days. Makes about $1\frac{1}{2}$ cups.

For serving, cut cornetto crosswise in half and dust with powdered sugar; serve with a portion of Pistachio Mascarpone garnished with chopped pistachios and raspberries.





Chickpea-Artichoke “Chicken” Waldorf Salad Cornetto

Yield: 6 servings

Chickpea-Artichoke “Chicken” Waldorf Salad

- 2 cups Arrezzio Imperial artichoke hearts, drained and rinsed
- 1 cup chickpeas, drained and rinsed
- $\frac{2}{3}$ cup finely chopped Imperial Fresh celery
- 1 cup Imperial Fresh red grapes, halved
- $\frac{1}{2}$ cup Sysco Supreme dried cranberries
- $\frac{1}{2}$ cup finely chopped Imperial Fresh red onion
- $\frac{1}{2}$ cup vegan mayonnaise
- $\frac{1}{2}$ cup Sysco Classic walnut pieces
- 2 tablespoons Sysco Natural fresh lemon juice
- $\frac{1}{2}$ teaspoon Sysco Classic kosher salt
- $\frac{1}{2}$ teaspoon Sysco Imperial ground black pepper

For Serving

- 1 Imperial Fresh Gala apple, cored and thinly sliced
- 2 cups Imperial Fresh baby arugula
- $\frac{1}{4}$ cup Imperial Fresh matchstick carrots
- $\frac{1}{4}$ cup thinly sliced Imperial Fresh red onion
- 2 tablespoons Arrezzio Imperial olive oil
- 1 tablespoon Sysco Classic apple cider vinegar
- $\frac{1}{2}$ teaspoon Sysco Classic kosher salt
- $\frac{1}{4}$ teaspoon Sysco Imperial fresh ground black pepper
- 6 **Sysco Simply Plant Based Vegan Cornettos (Savory)**, baked, cut lengthwise but not all the way through
- 1 tablespoon finely chopped Imperial Fresh parsley

Chickpea-Artichoke “Chicken” Waldorf Salad: Pulse artichokes and chickpeas in a food processor until coarsely chopped, about 30 seconds; transfer to a bowl; add remaining ingredients and toss. Refrigerate in an airtight container up to 6 days. Makes about 6 cups.

For serving, toss a portion of each apple, arugula, carrots, onion, oil, vinegar, salt, and pepper in a bowl. Stuff cornetto with a portion of Chickpea-Artichoke “Chicken” Waldorf Salad; garnish with parsley and serve with arugula-apple salad.

Vegan Chocolate-Hazelnut Drizzled Cornetto with Coconut-Chocolate Milk

Yield: 4 servings

Chocolate-Hazelnut Spread

- 2 cups roasted hazelnuts, chopped
- $\frac{3}{4}$ cup melted dark chocolate
- $\frac{1}{2}$ cup cashew milk
- $\frac{1}{4}$ cup cocoa powder
- $\frac{1}{4}$ cup Sysco Imperial maple syrup
- $\frac{1}{4}$ cup Sysco Classic powdered sugar
- 1 tablespoon Sysco Classic canola oil
- $\frac{1}{2}$ teaspoon Sysco Classic kosher salt

Coconut-Chocolate Milk

- $\frac{1}{3}$ cup cocoa powder
- 4 cups lite coconut milk

- $\frac{1}{3}$ cup Sysco Imperial maple syrup
- 1 teaspoon Sysco Imperial McCormick coconut and/or vanilla extract

For Serving

- 4 **Sysco Simply Plant Based Vegan Cornettos (Elderberry & Raspberry)**, baked
- Imperial Fresh banana slices, whole and sliced strawberries and Baker's Source Classic toasted unsweetened coconut flakes for garnish

Chocolate-Hazelnut Spread: Process hazelnuts in a blender or food processor until almost smooth and buttery, about 2 minutes. Add remaining ingredients and process until

smooth, about 2 minutes. Refrigerate in an airtight container up to 6 days. Makes about $2\frac{1}{4}$ cups.

Coconut-Chocolate Milk: Whisk cocoa powder and $\frac{1}{2}$ cup boiling water in a bowl until dissolved, about 1 minute. Whisk in remaining ingredients. Refrigerate in an airtight container up to 6 days. Makes about $4\frac{1}{2}$ cups.

For serving, transfer Chocolate-Hazelnut Spread to a piping bag fitted with small round tip; drizzle spread over the top of 1 cornetto. Garnish cornetto with bananas, strawberries, and coconut flakes; serve with a portion of Coconut-Chocolate Milk.





DESSERT MASHUPS

Caramel Apple Cheesecake with Chocolate-Root Beer Sauce & Salty Peanut-Ginger Brittle

Yield: 14 servings

Chocolate-Root Beer Sauce

- 1½ cups root beer
- ½ cup Wholesome Farms Classic heavy cream
- ½ pound dark chocolate pistoles

Salty Peanut-Ginger Brittle

- 2½ cups Sysco Classic granulated sugar
- ¼ cup Sysco Classic corn syrup
- ¼ cup water
- 2 tablespoons Wholesome Farms Imperial unsalted butter
- 1½ cups Sysco Classic roasted unsalted peanuts

- 1 teaspoon Sysco Classic baking soda
- 1 teaspoon Imperial Fresh grated ginger
- 1 teaspoon Sysco Classic kosher salt
- 2 teaspoons flaky sea salt

For Serving

- 1 **Sysco Imperial Dessert Mashup - Caramel Apple Cheesecake**

Chocolate-Root Beer Sauce: Heat 1 cup root beer to a simmer in a saucepan over medium-high heat; cook until reduced by half, about 10 minutes. Whisk in cream; heat to a simmer. Place chocolate pistoles in a bowl; whisk in root beer-cream mixture until smooth. Whisk in remaining ½ cup root beer. Refrigerate in an airtight container up to 2

weeks. Makes about 2 cups.

Salty Peanut-Ginger Brittle: Heat sugar, corn syrup, and water to a simmer in a saucepan over medium heat; cook until light amber color, about 10 minutes. Stir in butter; stir in peanuts, baking soda, ginger, and kosher salt. Pour onto silpat-lined sheet tray; sprinkle with sea salt. Cool completely; break into 3-inch pieces. Store in an airtight container up to 6 days. Makes about 40 pieces.

For serving, garnish 1 slice cheesecake with a portion of Chocolate-Root Beer Sauce and Salty Peanut-Ginger Brittle.

Caramel Apple Cheesecake with Cinnamon-Sugar Donuts

Yield: 14 servings

Apple Cider-Butterscotch Sauce

- 2 cups Sysco Classic apple cider
- ¼ pound Wholesome Farms Imperial unsalted butter
- 1¼ cups Sysco Classic brown sugar
- ¾ cup Sysco Classic corn syrup
- ⅓ cup Wholesome Farms Classic heavy cream
- ½ teaspoon Sysco Classic kosher salt

For Serving

- 28 cinnamon-sugar donut holes
- 14 paper lollipop sticks
- 1 **Sysco Imperial Dessert Mashup - Caramel Apple Cheesecake**
- ½ cup diced Imperial Fresh green and/or red apple

Apple Cider-Butterscotch Sauce: Heat apple cider to a simmer in a saucepan over medium-high heat; cook until reduced by two-thirds, about 15 minutes. Cook butter,

brown sugar, and corn syrup in a saucepan over medium heat to 235°F, about 10 minutes. Remove from heat; whisk in cream, salt, and apple cider reduction. Refrigerate in an airtight container up to 2 weeks. Makes about 2½ cups.

For serving, skewer 2 donut holes onto a stick and push into 1 slice cheesecake; drizzle with a portion of Apple Cider-Butterscotch Sauce and garnish with apple.





Cotton Candy Cheesecake with Funnel Cake Fries & Butterscotch Sauce

Yield: 14 servings

Butterscotch Sauce

- ¼ pound Wholesome Farms Imperial unsalted butter
- 1¼ cups Sysco Classic brown sugar
- ¾ cup corn syrup
- ⅓ cup Wholesome Farms Classic heavy cream
- ½ teaspoon Sysco Classic kosher salt

For Serving

- 4 cups Powdered Sugar Funnel Cake Fries
- 1 **Sysco Imperial Dessert Mashup - Cotton Candy Swirl Cheesecake**
- 14 cotton candy puffs
- candy-coated chocolate pieces

Butterscotch Sauce: Cook butter, brown sugar, and corn syrup in a saucepan over

medium heat to 235°F, about 10 minutes. Remove from heat; whisk in cream and salt. Refrigerate in an airtight container up to 2 weeks. Makes about 2 cups.

For serving, prepare a portion of Powdered Sugar Funnel Cake Fries as label directs. Serve 1 slice cheesecake garnished with cotton candy puff and chocolate pieces along with Powdered Sugar Funnel Cake Fries and a portion of Butterscotch Sauce.

Quinceañera Cotton Candy Cheesecake with Raspberry Cream Coulis

Yield: 14 servings

Raspberry Cream Coulis

- 2 cups Imperial Fresh raspberries
- 1/3 cup Sysco Classic granulated sugar
- 2 tablespoons Sysco Natural fresh lemon juice
- 3 tablespoons Wholesome Farms Classic heavy cream

Vanilla Whipped Cream

- 1 vanilla bean, seeded
- 1 cup Wholesome Farms Classic heavy cream
- 1/4 cup Sysco Classic powdered sugar

- 1 teaspoon Sysco Imperial McCormick vanilla extract

For Serving

- 14 waffle ice cream cones
- 1 **Sysco Imperial Dessert Mashup - Cotton Candy Swirl Cheesecake**
- metallic sprinkles
- kettle corn for garnish

Raspberry Cream Coulis: Cook raspberries, sugar and lemon juice in a sauté pan over medium-low heat until slightly thickened, about 5 minutes; remove from heat and strain through fine-mesh sieve. Whisk cream into raspberry mixture. Refrigerate in an

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

Vanilla Whipped Cream: Beat vanilla bean seeds, cream, sugar, and vanilla extract with mixer on medium-high speed until soft peaks form, about 2 minutes. Refrigerate in an airtight container up to 2 days. Makes about 2 1/2 cups.

For serving, scoop Vanilla Whipped Cream into 1 ice cream cone. Serve 1 slice cheesecake sprinkled with metallic sprinkles alongside Vanilla Whipped Cream filled cone; garnish plate with Raspberry Cream Coulis and kettle corn.





Lemon Poppy Seed Bread Cheesecake with Brown Butter-Almond Streusel

Yield: 14 servings

Brown Butter-Almond Streusel

- $\frac{3}{4}$ cup Wholesome Farms Imperial unsalted butter
- 1 cup Sysco Classic all-purpose flour
- $\frac{3}{4}$ cup Sysco Classic sliced almonds
- $\frac{1}{2}$ cup packed Sysco Classic brown sugar
- $\frac{1}{2}$ teaspoon Sysco Imperial cinnamon
- $\frac{1}{2}$ teaspoon Sysco Classic kosher salt

Blueberry Whipped Cream

- 1 cup Wholesome Farms Classic heavy cream

- $\frac{1}{4}$ cup blueberry preserves
- 1 teaspoon Sysco Imperial McCormick vanilla extract

For Serving

- 1 **Sysco Imperial Dessert Mashup - Lemon Poppy Seed Bread Cheesecake**
- 1 cup Imperial Fresh blueberries
- Imperial Fresh mint sprigs

Brown Butter-Almond Streusel: Cook butter in a saucepot over medium heat until golden brown; remove from heat and cool slightly. Toss flour, almonds, brown sugar, cinnamon, salt, and brown butter in a bowl until

large crumbs form; refrigerate 30 minutes. Spread almond mixture on a sheet tray; bake at 350°F until golden brown, about 20 minutes. Cool completely; store in an airtight container up to 6 days. Makes about $3\frac{1}{2}$ cups.

Blueberry Whipped Cream: Beat cream, preserves and vanilla extract with mixer on medium-high speed until soft peaks form, about 2 minutes. Refrigerate in an airtight container up to 2 days. Makes about $2\frac{1}{2}$ cups.

For serving, garnish 1 slice cheesecake with a portion of Brown Butter-Almond Streusel, Blueberry Whipped Cream, blueberries, and a mint sprig.

Lemon Poppy Seed Bread Cheesecake with Earl Grey Crème Anglaise

Yield: 14 servings

Lemon Curd

- $\frac{3}{4}$ cup Sysco Classic granulated sugar
- $\frac{2}{3}$ cup Sysco Natural fresh lemon juice
- 6 tablespoons Wholesome Farms Imperial unsalted butter
- 2 teaspoons Imperial Fresh lemon zest
- 4 Wholesome Farms Imperial large eggs
- 2 Wholesome Farms Imperial large egg yolks

Earl Grey Crème Anglaise

- $1\frac{1}{2}$ cups Wholesome Farms half and half
- 1 cup Wholesome Farms Classic whole milk
- 6 Earl Grey tea bags
- 7 Wholesome Farms Imperial large egg yolks
- $\frac{1}{2}$ cup Sysco Classic granulated sugar

Sugared Mint Leaves

- 1 Wholesome Farms Imperial large egg white

- $\frac{3}{4}$ cup Imperial Fresh mint leaves
- $\frac{1}{3}$ cup Sysco Classic granulated sugar

For Serving

- 1 **Sysco Imperial Dessert Mashup - Lemon Poppy Seed Bread Cheesecake**

- 1 cup Imperial Fresh raspberries

Lemon Curd: Heat sugar, lemon juice, butter, and zest to a boil in a saucepan over medium-high heat, whisking occasionally. Whisk eggs and yolks in a bowl. Slowly add half the sugar mixture to the egg mixture while whisking constantly; add egg-sugar mixture back to saucepan. Cook until mixture thickens, about 4 minutes, whisking constantly. Strain through a fine-mesh sieve; cover surface with plastic wrap. Refrigerate in an airtight container up to 6 days. Makes about $1\frac{1}{2}$ cups.

Earl Grey Crème Anglaise: Heat half and half and milk to a simmer in a saucepan over medium-high heat; add tea bags and remove from heat. Cover saucepan; steep 30 minutes.

Discard tea bags; heat to a simmer over medium-high heat. Whisk yolks and sugar in a bowl. Slowly add half the half and half mixture to the egg mixture while whisking constantly; add half and half-egg mixture back to saucepan. Cook over medium-low heat until sauce thickens slightly, about 15 minutes, whisking frequently. Refrigerate in an airtight container up to 6 days. Makes about 3 cups.

Sugared Mint Leaves: Beat egg white in a bowl until frothy, about 1 minute. Brush both sides of mint leaves with egg white; sprinkle both sides with sugar. Dry mint leaves on a parchment-lined sheet tray 4 hours or up to overnight; store in an airtight container up to 3 days.

For serving, serve 1 slice cheesecake drizzled with Earl Grey Crème Anglaise garnished with Lemon Curd, Sugared Mint Leaves, and raspberries.





Lemon Poppy Seed Bread Cheesecake with Macerated Strawberries & Yogurt

Yield: 14 servings

Macerated Strawberries

- 2 cups hulled and quartered Imperial Fresh strawberries
- 3 tablespoons Sysco Classic granulated sugar

Yogurt Drizzle

- $\frac{3}{4}$ cup Wholesome Farms Imperial whole milk plain Greek yogurt

- 2 tablespoons Sysco Classic honey
- $\frac{1}{4}$ teaspoon Imperial Fresh orange zest

For Serving

- 1 **Sysco Imperial Dessert Mashup - Lemon Poppy Seed Bread Cheesecake**

Macerated Strawberries: Toss all ingredients in a bowl. Refrigerate in an airtight container at least 2 hours up to 1 day. Makes about 2 cups.

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

For serving, serve 1 slice cheesecake garnished with Yogurt Drizzle and Macerated Strawberries.

Lemon Poppy Seed Bread Cheesecake with Toasted Coconut-Macadamia Crunch

Yield: 14 servings

Citrus-Ginger Glaze

- $\frac{3}{4}$ cup orange marmalade
- 3 tablespoons Sysco Natural fresh orange juice
- 2 tablespoons Sysco Natural fresh lemon juice
- 1 teaspoon grated Imperial Fresh ginger

Toasted Coconut-Macadamia Crunch

- $\frac{1}{2}$ cup chopped Sysco Imperial macadamia nuts
- $\frac{1}{2}$ cup Baker's Source Classic coconut flakes

- $\frac{1}{4}$ cup Sysco Classic brown sugar
- $\frac{1}{4}$ cup Wholesome Farms Imperial unsalted butter, softened

For Serving

- 1 **Sysco Imperial Dessert Mashup - Lemon Poppy Seed Bread Cheesecake**
- $\frac{1}{3}$ cup Imperial Fresh candied ginger
- Imperial Fresh mandarin orange segments

Citrus-Ginger Glaze: Heat all ingredients to a simmer in a saucepan over medium heat; remove from heat. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

Toasted Coconut-Macadamia Crunch: Toss all ingredients in a bowl until large crumbs form; refrigerate 30 minutes. Spread nut mixture on a sheet tray; bake at 350°F until golden brown, about 10 minutes. Cool completely; store in an airtight container up to 6 days. Makes about 3 cups.

For serving, serve 1 slice cheesecake topped with a portion of Toasted Coconut-Macadamia Crunch garnished with a portion of Citrus-Ginger Glaze, candied ginger, and orange segments.



PLANT BASED PROTEIN



Creamy Vegan Pomodoro Rigatoni

Yield: 6 servings

Pasta

- 1 pound Pasta LaBella rigatoni
- 1 tablespoon Arrezio Imperial olive oil

Vegan Pomodoro Sauce

- 1 tablespoon Arrezio Imperial olive oil
- 2 Imperial Fresh garlic cloves, minced
- 2 Imperial Fresh shallots, minced
- ½ teaspoon sea salt
- ¼ teaspoon Sysco Imperial fresh ground black pepper
- 3½ cups Sysco Imperial canned diced tomatoes, undrained
- ⅛ teaspoon Baker's Source cane sugar
- ½ cup raw Sysco Imperial cashews
- 1 tablespoon Sysco Imperial tomato paste

For Serving

- ¼ cup Arrezio Imperial olive oil
- 4 cups **Sysco Simply Plant Based Protein** (Pulled Oats™)
- 4 Imperial Fresh garlic cloves, thinly sliced
- 2 cups diced Imperial Fresh zucchini
- 4 cups Imperial Fresh escarole, curly kale, and/or other hearty greens
- 2 cups Imperial Fresh cherry tomatoes
- ½ teaspoon Sysco Imperial fresh ground black pepper

Pasta: Prepare pasta as label directs; reserve 1 cup pasta water for sauce. Drain pasta and drizzle with oil. Refrigerate in an airtight container up to 4 days. Makes about 8 cups.

Vegan Pomodoro Sauce: Heat oil in a saucepan over medium-low heat. Add garlic, shallots, salt and pepper; cook until

fragrant and tender, about 3 minutes, stirring frequently. Add tomatoes and sugar; increase heat to medium, cover and cook until sauce begins to thicken, about 5 minutes. Add cashews, tomato paste, and pasta water; cook until cashews are tender, about 15 minutes. Cool slightly; purée in a blender until smooth. Refrigerate in an airtight container up to 6 days. Makes about 4 cups.

For serving, heat a portion of oil in a sauté pan over medium-high heat. Add a portion of each plant based protein, garlic, and zucchini; cook until golden brown and zucchini are tender, about 5 minutes, stirring occasionally. Add escarole and tomatoes; cook just until wilted, about 2 minutes, stirring frequently. Add a portion of pasta and sauce; cook 3 minutes or until heated through, stirring frequently. Serve garnished with pepper.

Szechuan-Style Plant Based Stir-Fry

Yield: 4 servings

- ¼ cup Sysco Supreme sesame oil
- 4 cups **Sysco Simply Plant Based Protein** (Pulled Oats™)
- 2 tablespoons Imperial Fresh ginger, julienned
- ¼ cup chili black bean sauce plus additional for serving
- 4 Imperial Fresh scallions, julienned
- 4 Imperial Fresh celery stalks, julienned
- 2 Imperial Fresh chili peppers, julienned

- 2 Imperial Fresh medium carrots, julienned
- ½ cup Shaoxing wine
- ¼ cup low sodium tamari
- 1 tablespoon Sysco Classic granulated sugar
- 1 teaspoon cracked Szechuan peppercorn
- 1½ teaspoons Sysco Imperial red pepper flakes
- steamed Asian-style noodles

For serving, heat a portion of oil in a sauté pan over medium-high heat. Add a portion

of each plant based protein and ginger; cook until golden brown and starting to char, about 5 minutes, stirring occasionally. Add a portion of chili bean sauce and ½ cup water; heat to a simmer, stirring occasionally. Stir in a portion of scallions, celery, chili peppers, and carrots; cook just until tender, about 3 minutes. Add a portion of wine, tamari, sugar, peppercorns, and red pepper flakes; cook until slightly reduced, about 2 minutes. Serve stir-fry with a portion of noodles and additional chili black bean sauce.





Vegan Thai Massaman Curry

Yield: 4 servings

Thai Massaman Curry

- 2 tablespoons Sysco Classic coconut oil
- 3 Imperial Fresh garlic cloves, minced
- 1 large Imperial Fresh red onion, diced
- 2 teaspoons Imperial Fresh minced ginger
- 1 large Imperial Fresh russet potato, diced
- 1 large Imperial Fresh sweet potato, diced
- 3 cups Jade Mountain coconut milk
- ¼ cup massaman and/or yellow curry paste
- ½ teaspoon Sysco Classic kosher salt

For Serving

- ¼ cup Sysco Classic coconut oil

- 2 cups chopped Imperial Fresh green beans
- 2 cups **Sysco Simply Plant Based Protein** (Pulled Oats™)
- 1 cup coarsely chopped Imperial Fresh carrots
- 1 cup coarsely chopped Imperial Fresh red bell pepper
- ½ cup loosely packed Imperial Fresh cilantro
- ¼ cup Sysco Classic chopped roasted peanuts
- Imperial Fresh lime wedges
- steamed Jade Mountain Imperial jasmine rice

Thai Massaman Curry: Heat oil in a saucepan over medium heat. Add garlic, onion, and ginger; cook until garlic starts to brown,

about 5 minutes, stirring frequently. Add potatoes, coconut milk, curry paste, and salt; reduce heat to medium-low. Cover and cook until potatoes are very tender and sauce is slightly thickened, about 45 minutes, stirring occasionally; cool. Refrigerate in an airtight container up to 6 days. Makes about 6 cups.

For serving, heat a portion of oil in a sauté pan over medium-high heat. Add a portion of each beans, plant based protein, and carrots; cook until golden brown and starting to char, about 6 minutes. Add a portion of Thai Massaman Curry; heat to a simmer, stirring occasionally. Stir in a portion of peppers; remove from heat. Serve curry sprinkled with a portion of cilantro and peanuts garnished with lime wedges along with rice.

Vegetarian Barbacoa Quesadilla

Yield: 4 servings

Plant Based Barbacoa

- 3 tablespoons avocado oil
- 3 cups **Sysco Simply Plant Based Protein** (Pulled Oats™)
- 4 Imperial Fresh garlic cloves, minced
- 2 chipotle peppers in adobo sauce
- 1 cup vegetable stock
- 2 tablespoons Sysco Natural fresh lime juice
- ½ tablespoon Sysco Imperial McCormick dried oregano
- ½ tablespoon Sysco Imperial ground cumin
- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper
- ⅛ teaspoon Sysco Imperial McCormick ground cloves

Pico de Gallo

- 2 Imperial Fresh garlic cloves, minced

- 1 cup diced Imperial Fresh Roma tomatoes
- ¼ cup diced Imperial Fresh orange and/or yellow bell pepper
- ¼ cup diced Imperial Fresh red onion
- 2 tablespoons chopped Imperial Fresh cilantro
- 2 tablespoons diced Imperial Fresh jalapeño peppers
- 2 tablespoons Sysco Natural fresh lime juice
- ½ teaspoon Sysco Classic kosher salt

For Serving

- 4 (10-inch) Casa Solana Classic flour tortillas
- 2 Imperial Fresh jalapeño peppers, thinly sliced
- 3 cups shredded Oaxaca cheese
- ¼ cup Wholesome Farms Imperial unsalted butter, melted
- 2 Imperial Fresh avocados, diced
- 1 cup Pica y Salpica Mexican crema

Plant Based Barbacoa: Heat oil in a saucepan over medium-high heat; add plant based protein and cook until golden brown, about 5 minutes, stirring frequently. Add garlic and chipotle peppers; cook until fragrant, about 2 minutes, stirring frequently. Add remaining ingredients and cook until liquid is mostly absorbed, about 20 minutes. Refrigerate in an airtight container up to 6 days. Makes about 2¼ cups.

Pico de Gallo: Toss all ingredients in a bowl; refrigerate in an airtight container up to 3 days. Makes about 1¾ cups.

For serving, fill 1 tortilla with ½ jalapeño pepper, ¾ cup cheese, and about ½ cup plant based barbacoa; brush outside of tortilla with butter. Cook quesadilla on flat-top griddle over medium heat until golden brown and crisp, about 5 minutes, turning once; cut into wedges and serve with a portion of each avocado, Mexican crema, and Pico de Gallo.



PIMENTO CHEESE BITES



Mini Pimento Cheese Biscuit Sandwiches

Yield: 4 servings

Mini Biscuits

- 2 cups Baker's Source buttermilk biscuit mix
- 1 cup buttermilk
- pan spray
- 2 tablespoons everything seasoning

For Serving

- 4 Imperial Fresh garlic cloves, crushed
- 6 cups packed Imperial Fresh chopped collard greens

- ½ cup Arrezzio Imperial olive oil
- ½ teaspoon Sysco Imperial red pepper flakes
- ½ teaspoon Sysco Classic kosher salt
- 12 **Sysco Imperial Pimento Cheese Bites**
- ½ cup pepper jelly
- ½ cup pickled cherry peppers and/or pickled jalapeños

Mini Biscuits: Stir biscuit mix and buttermilk in a bowl until a shaggy dough is formed. Drop 1½ tablespoons dough 2 inches apart onto a sheet tray sprayed with pan spray;

sprinkle with everything seasoning. Bake at 450°F until lightly browned, about 12 minutes. Makes about 12 biscuits.

For serving, toss a portion of garlic, greens, oil, red pepper flakes, and salt in a bowl; cook in a sauté pan over high heat until lightly charred, about 2 minutes. Deep-fry 3 Pimento Cheese Bites in vegetable oil at 350°F until golden brown and crisp, about 3 minutes. Serve split biscuits filled with Pimento Cheese Bites, greens, and a portion of pepper jelly and pickled peppers.

Pimento Cheese BBQ Chicken Bites

Yield: 6 servings

Classic Coleslaw

- ½ cup Sysco Imperial mayonnaise
- 2 tablespoons Sysco Classic apple cider vinegar
- 1 tablespoon Sysco Classic granulated sugar
- ½ teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial ground black pepper
- 2 cups shredded Imperial Fresh green cabbage
- ½ cup shredded Imperial Fresh carrots

- ½ cup shredded Imperial Fresh red cabbage
- ¼ cup finely chopped Imperial Fresh white onion

For Serving

- 1½ cups cooked shredded chicken
- 1 cup Sysco Imperial barbeque sauce
- 24 **Sysco Imperial Pimento Cheese Bites**
- 6 slices Block & Barrel thick-cut white bread, quartered
- 24 Block & Barrel bread and butter pickle slices
- 12 (4-inch) wooden skewers

Classic Coleslaw: Whisk mayonnaise, vinegar, sugar, salt, and pepper in a bowl; add remaining ingredients and toss. Refrigerate in an airtight container up to 3 days.

For serving, heat a portion of chicken and barbeque sauce in a sauté pan over medium heat until bubbling, about 5 minutes, stirring frequently. Deep-fry 4 Pimento Cheese Bites in vegetable oil at 350°F until golden brown and crisp, about 3 minutes. Top a portion of white bread slices with chicken, a portion of coleslaw, 2 Pimento Cheese Bites, and 2 pickles; secure with skewers.





Smoked Ham & Pimento Cheese Bite Sliders

Yield: 4 servings (12 sliders)

Confetti Chow-Chow Relish

- 1 cup Imperial Fresh green and/or red cabbage, finely chopped
- 1 cup Imperial Fresh green, orange, red, and/or yellow bell pepper, finely chopped
- ½ cup finely chopped Imperial Fresh Spanish onion and/or red onion
- ½ cup Imperial Fresh green and/or red tomatoes, finely chopped
- 2 tablespoons finely chopped Imperial Fresh jalapeño peppers
- 2½ teaspoons Sysco Classic kosher salt
- 2 tablespoons Sysco Classic apple cider vinegar

- 2 tablespoons Sysco Classic granulated sugar
- ¼ teaspoon Sysco Imperial McCormick celery seeds
- ¼ teaspoon mustard seeds
- ¼ teaspoon Sysco Imperial red pepper flakes

For Serving

- 12 Buckhead Newport slider hamburger patties (2 ounces each)
- 12 **Sysco Imperial Pimento Cheese Bites**
- 12 Baker's Source brioche slider buns, split
- 8 ounces Clock & Barrel thinly sliced smoked ham
- ⅓ cup Sysco Classic spicy brown mustard

Confetti Chow-Chow Relish: Toss cabbage, bell peppers, onion, tomatoes, jalapeños, and salt; refrigerate in an airtight container overnight. Drain liquid from vegetable mixture; add remaining ingredients and toss. Refrigerate in an airtight container up to 6 days. Makes about 1½ cups.

For serving, grill 3 hamburger patties over medium-high heat until internal temperature reaches 160°F, turning once, about 8 minutes. Deep-fry 3 Pimento Cheese Bites in vegetable oil at 350°F until golden brown and crisp, about 3 minutes. Top bottom buns with a portion of ham and mustard, patties, a portion of Confetti Chow-Chow Relish, and Pimento Cheese Bites.

Southern Belle Bloody Mary Mocktail

Yield: 4 servings

Deviled Eggs

- 2 hard-cooked Wholesome Farms Imperial eggs, halved lengthwise
- 1 tablespoon Sysco Imperial mayonnaise
- 2 teaspoons Sysco Classic spicy brown mustard

For Serving

- ice
- 40 ounces Sysco Classic Bloody Mary mix
- 2 ounces pickle brine
- 2 teaspoons Sysco Classic prepared horseradish
- 4 dashes celery or Angostura bitters
- 2 tablespoons Sysco Imperial McCormick celery salt

- 4 Imperial Fresh lemon wedges
- 12 **Sysco Imperial Pimento Cheese Bites**
- 4 (6-inch) wooden skewers
- 4 Block & Barrel bread and butter pickle slices
- 4 slices Sysco Classic thick-cut bacon, cooked
- 2 Imperial Fresh jalapeño peppers, each cut crosswise into 4 pieces
- ¼ teaspoon Sysco Imperial cayenne pepper

Deviled Eggs: Scoop egg yolks into a bowl; whisk in mayonnaise and mustard. Transfer yolk mixture to a piping bag; pipe into egg whites. Refrigerate in an airtight container up to 2 days.

For serving, fill cocktail shaker with ice. Add a portion of Bloody Mary mix, pickle brine, horseradish, and bitters; shake well. Place celery salt in wide, shallow dish; wet rim of glass with a lemon wedge and dip into celery salt. Fill glass with additional ice; pour Bloody Mary mixture into glass. Deep-fry 3 Pimento Cheese Bites in vegetable oil at 350°F until golden brown and crisp, about 3 minutes. Garnish drink with a portion of pickles, bacon, deviled egg, and a skewer of jalapeño and Pimento Cheese Bites. Garnish deviled egg with cayenne pepper.

Chef Tip

Serve with classic pimento cheese dip and pork rinds.



SOUS VIDE SIRLOIN STEAK



Grilled Tamari Butter Sirloin Steak with Sriracha Roasted Vegetables

Yield: 4 servings

Tamari Butter

- $\frac{3}{4}$ cup Wholesome Farms Imperial unsalted butter, softened
- 2 tablespoons reduced sodium tamari
- 2 tablespoons white miso paste

Sriracha Roasted Vegetables

- 1 pound Imperial Fresh wild mushrooms, coarsely chopped
- 3 large Imperial Fresh leeks, trimmed and quartered lengthwise
- 2 cups Imperial Fresh shaved carrots

- 2 tablespoons Sysco Supreme sesame oil
- 2 tablespoons sriracha chili sauce

For Serving

- 4 **Sysco Classic Sous Vide Sirloin Steaks**
- 2 tablespoons Sysco Supreme sesame oil
- toasted Sysco Imperial sesame seeds for garnish

Tamari Butter: Whisk all ingredients in a bowl; refrigerate in an airtight container up to 6 days. Makes about 1 cup.

Sriracha Roasted Vegetables: Toss all ingredients in a bowl; roast on a sheet tray at 425°F until vegetables are tender and starting

to brown, about 20 minutes. Refrigerate in an airtight container up to 6 days. Makes about 6 cups.

For serving, let 1 steak stand at room temperature 10 minutes; grill over high heat until lightly charred, about 8 minutes, turning occasionally and brushing with a portion of Tamari Butter. Heat a portion of oil in a sauté pan over medium heat; add a portion of Sriracha Roasted Vegetables and cook until heated through, about 3 minutes, stirring frequently. Serve steak over vegetables garnished with sesame seeds along with additional Tamari Butter.

Sirloin Steak & Squash Skewers with Cilantro-Dill Chimichurri

Yield: 4 servings

Cilantro-Dill Chimichurri

- 4 Imperial Fresh garlic cloves, minced
- ½ cup Arrezzo Imperial olive oil
- ¼ cup chopped Imperial Fresh cilantro leaves
- ¼ cup chopped Imperial Fresh dill sprigs plus additional for garnish
- ¼ cup chopped Imperial Fresh parsley
- 2 tablespoons Sysco Natural fresh lemon juice
- 2 tablespoons minced Imperial Fresh shallots
- 2 tablespoons Sysco Classic white wine vinegar

- ¾ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper

For Serving

- 4 **Sysco Classic Sous Vide Sirloin Steaks**, cut into 8 (1-inch) pieces
- 2 teaspoons Sysco Classic kosher salt
- 1 teaspoon Sysco Imperial fresh ground black pepper
- 1 large Imperial Fresh red onion, cut into 1½-inch pieces
- 2 small Imperial Fresh yellow squash, halved lengthwise and thinly sliced
- 2 small Imperial Fresh zucchini, halved lengthwise and thinly sliced
- 8 metal skewers

Cilantro-Dill Chimichurri: Stir all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

For serving, sprinkle 1 steak with salt and pepper; let stand at room temperature 10 minutes. Skewer a portion of each steak, onion, squash, and zucchini; grill over high heat until lightly charred, about 8 minutes, turning occasionally. Serve skewers with a portion of Cilantro-Dill Chimichurri garnished with additional dill sprigs.





Steak & Egg-Topped Sweet Potato Hash Waffle over Bourbon-Chile Glaze

Yield: 4 servings

Sweet Potato Hash Waffles

- 1 Wholesome Farms Imperial large egg
- 3 cups Imperial Fresh shredded sweet potatoes
- $\frac{3}{4}$ cup canned sweet potato puree
- $\frac{1}{2}$ cup Sysco Classic all-purpose flour
- $\frac{1}{2}$ cup grated Imperial Fresh yellow onion
- 2 tablespoons Sysco Classic canola oil
- 2 teaspoons Sysco Classic baking powder
- 1 teaspoon Sysco Classic kosher salt
- 1 teaspoon Sysco Imperial fresh ground black pepper

Bourbon-Chile Glaze

- $\frac{1}{2}$ cup Sysco Classic maple syrup
- 2 tablespoons bourbon
- 2 tablespoons sambal oelek
- 2 tablespoons Wholesome Farms Imperial unsalted butter

For Serving

- 4 **Sysco Classic Sous Vide Sirloin Steaks**
- 1 teaspoon Sysco Classic kosher salt plus additional for serving
- 1 teaspoon Sysco Imperial fresh ground black pepper plus additional for serving
- pan spray
- $\frac{1}{4}$ cup Wholesome Farms Imperial unsalted butter
- 1 cup cooked chopped Sysco Classic bacon
- 2 tablespoons Sysco Classic canola oil
- 4 Wholesome Farms Imperial large eggs
- chopped Imperial Fresh green onions and parsley for garnish

Sweet Potato Hash Waffles: Stir all ingredients in a bowl; refrigerate in an airtight container up to 2 days. Makes about $3\frac{1}{2}$ cups.

Bourbon-Chile Glaze: Heat all ingredients in a saucepan over medium-high heat; cook until slightly thickened and bubbling, about

3 minutes. Refrigerate in an airtight container up to 6 days. Makes about $\frac{3}{4}$ cup.

For serving, sprinkle 1 steak with salt and pepper; let stand at room temperature 10 minutes. Preheat waffle iron and spray with pan spray; add a portion of waffle mixture and cook until golden brown and crisp, about 8 minutes. Heat a portion of butter in a sauté pan over medium-high heat; add steak and a portion of bacon. Cook steak until seared, about 4 minutes, turning once. Heat a portion of oil in a sauté pan over medium-low heat; add 1 egg and cook until white is set and yolk is soft, about 3 minutes, basting occasionally with oil. Slice steak against the grain; top waffle with egg and bacon. Serve steak and waffle over glaze garnished with green onions and parsley.

Steak Frites with Pink Peppercorn Béarnaise

Yield: 4 servings

Pink Peppercorn Béarnaise

- ¼ cup Sysco Classic white wine vinegar
- 2 tablespoons minced Imperial Fresh shallots
- ½ teaspoon Sysco Imperial fresh ground pink peppercorns plus additional for serving
- 2 Wholesome Farms Imperial large egg yolks
- ¼ cup Wholesome Farms Imperial unsalted butter
- 3 tablespoons Wholesome Farms Classic heavy cream
- 1 tablespoon Imperial Fresh chopped chives
- 2 teaspoons Imperial Fresh lemon juice
- ½ tablespoon chopped Imperial Fresh tarragon

- ½ teaspoon Sysco Classic kosher salt

For Serving

- 4 **Sysco Classic Sous Vide Sirloin Steaks**
- 2 teaspoons Sysco Classic kosher salt
- 1 teaspoon Sysco Imperial fresh ground black pepper
- ¼ cup Wholesome Farms Imperial unsalted butter
- 6 cups Sysco Imperial shoestring-cut frozen French fries
- 1 cup micro-herbs such as Bull's Blood, cilantro, and/or pea shoots

Pink Peppercorn Béarnaise: Cook vinegar, shallots, and peppercorns in a sauté pan over medium heat until vinegar is completely absorbed, about 5 minutes, stirring frequently; remove from heat and cool slightly. Heat 1 quart water to a boil in

a saucepot fitted with a metal bowl; reduce heat to low. Add egg yolks and shallot mixture to bowl; whisk constantly until thickened and doubled in volume, about 6 minutes. Whisk in butter 1 tablespoon at a time; whisk in remaining ingredients. Hold warm in a steam table for service.

For serving, sprinkle 1 steak with salt and pepper; let stand at room temperature 10 minutes. Heat a portion of butter in a sauté pan over medium-high heat; add steak and cook until seared, about 4 minutes, turning once. Deep-fry a portion of French fries at 350°F until golden brown and crisp, about 3 minutes; toss with salt in a bowl. Slice steak against the grain; serve topped with Pink Peppercorn Béarnaise along with fries garnished with micro-herbs and additional pink peppercorns.





FULLY COOKED CHICKEN SKEWERS

Aleppo Chicken Thigh Skewers with Red Cabbage & Corn Salad

Yield: 4 servings

Aleppo Pepper Rub

- 2 Imperial Fresh garlic cloves, minced
- 3 tablespoons Imperial Fresh yellow onion, minced
- 2 tablespoons Sysco Natural fresh lime juice
- 2 tablespoons Arrezzio Imperial olive oil
- 1 tablespoon Sysco Imperial McCormick Aleppo pepper
- 1 teaspoon Sysco Imperial ground cumin
- ¼ teaspoon Sysco Classic kosher salt

For Serving

- 8 **Sysco Classic Fully Cooked Chicken Thigh Skewers**, thawed
- 2 cups loosely packed Imperial Fresh cilantro leaves
- 1 cup shredded Imperial Fresh red cabbage
- 1 cup fresh or Sysco Classic frozen sweet corn, thawed if necessary
- ½ cup chopped Imperial Fresh red bell pepper
- ¼ cup Arrezzio Imperial olive oil
- 3 tablespoons Sysco Natural fresh lime juice

- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper

Aleppo Pepper Rub: Stir all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about ⅓ cup.

For serving, rub 2 chicken skewers with a portion of Aleppo Pepper Rub; roast on a sheet tray at 400°F until heated through, about 15 minutes, turning once. Toss a portion of each cilantro, cabbage, corn, bell pepper, oil, lime juice, salt, and pepper in a bowl. Serve chicken skewers over salad.

Bacon-Basted Chicken Breast Skewers over Spring Salad

Yield: 4 servings

Sriracha-Yogurt Dressing

- ¾ cup Wholesome Farms Imperial plain Greek yogurt
- 2 tablespoons chopped Imperial Fresh parsley and/or cilantro
- 2 tablespoons sriracha
- 1 tablespoon Sysco Classic white wine vinegar
- ¾ teaspoon Sysco Imperial red pepper flakes
- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper

For Serving

- ¾ pound Imperial Fresh new potatoes
- 1 cup chopped Imperial Fresh asparagus
- 4 slices Sysco Classic thick-cut bacon, diced
- 12 ***Sysco Classic Fully Cooked Chicken Breast Skewers***, thawed
- 4 cups chopped Imperial Fresh radicchio
- 1 cup halved Imperial Fresh red radishes
- 1 cup halved Imperial Fresh sugar snap peas

Sriracha-Yogurt Dressing: Whisk all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

For serving, boil a portion of potatoes over high heat in a saucepan until just tender, about 10 minutes; add a portion of asparagus and cook until crisp-tender, about 1 minute. Drain vegetables and cool slightly. Cook 3 slices bacon over medium heat until fat starts to render, about 3 minutes, stirring occasionally. Add 3 chicken skewers; baste with bacon fat and cook until heated through and bacon is crisp, about 5 minutes, turning skewers once. Remove from heat; toss bacon and bacon fat with potatoes and asparagus in a bowl. Add a portion of radicchio, radishes, and peas; toss. Serve chicken skewers over salad with a portion of Sriracha-Yogurt Dressing.





Lemon-Basil Chicken Skewers with White Bean Hummus & Olive-Tomato Salad

Yield: 4 servings

White Bean Hummus

- 2 Imperial Fresh garlic bulbs
- ½ cup Arrezzio Imperial olive oil
- 1½ cups canned Sysco Classic cannellini beans, drained and rinsed
- 2 tablespoons Sysco Natural fresh lemon juice
- 1 tablespoon tahini
- ½ teaspoon Sysco Classic kosher salt

Lemon-Basil Marinade

- 4 Imperial Fresh garlic cloves
- ¼ cup Sysco Natural fresh lemon juice
- ¼ cup Arrezzio Imperial olive oil
- 3 tablespoons chopped Imperial Fresh basil
- 2 tablespoons Imperial Fresh lemon zest
- ½ teaspoon Sysco Imperial fresh ground black pepper

Marinated Olive-Tomato Salad

- 1 cup halved Imperial Fresh grape tomatoes
- ½ cup Castelvetrano olives
- ½ cup Sysco Imperial Kalamata olives
- 2 tablespoons Arrezzio Imperial extra virgin olive oil
- 1 tablespoon chopped Imperial Fresh Italian parsley
- 1 teaspoon Sysco Imperial red pepper flakes

For Serving

- 12 **Sysco Classic Fully Cooked Chicken Breast Skewers**, thawed
- 8 small Baker's Source pita breads
- Imperial Fresh dill, radish slices, and/or spring mix for garnish

White Bean Hummus: Trim ¼-inch from bottom of each garlic bulb; toss with oil in a shallow pan. Roast garlic at 375°F until tender and lightly caramelized, about 40 minutes; cool and remove skin, reserving oil from

roasting. Purée roasted garlic and remaining ingredients in a food processor until mostly smooth; with processor running, slowly drizzle in reserved oil to emulsify. Refrigerate in an airtight container up to 6 days. Makes about 2 cups.

Lemon-Basil Marinade: Whisk all ingredients in a bowl. Refrigerate in an airtight container up to 2 days. Makes about ¾ cup.

Marinated Olive-Tomato Salad: Toss all ingredients in a bowl. Refrigerate in an airtight container up to 2 days. Makes about 2 cups.

For serving, brush 3 chicken skewers with a portion of Lemon-Basil Marinade; grill over medium-high heat until heated through, about 5 minutes, turning once. Spread bread with a portion of White Bean Hummus; serve skewers over bread with additional hummus and a portion of Marinated Olive-Tomato Salad garnished with dill, radish slices, and/or spring mix.

Piri-Piri Skewers with Coconut-Tomato Relish

Yield: 4 servings

Lightly Pickled Cucumbers

- 8 Persian cucumbers, quartered lengthwise
- ½ cup International Supreme unseasoned rice vinegar
- 2 teaspoons Sysco Classic granulated sugar
- 2 teaspoons Sysco Classic kosher salt
- ¾ teaspoon Sysco Imperial red pepper flakes

Coconut-Tomato Relish

- 1 cup seeded and diced Imperial Fresh Roma tomatoes
- 1 cup Baker's Source Classic unsweetened coconut flakes
- ½ cup Wholesome Farms Imperial plain Greek yogurt
- ¼ cup finely chopped Imperial Fresh cilantro
- 2 tablespoons chopped Imperial Fresh jalapeño peppers

- 2 tablespoons Jade Mountain coconut milk
- ½ teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial fresh ground black pepper

Cilantro-Jalapeño Sauce

- ½ cup chopped Imperial Fresh jalapeño peppers
- ½ cup packed Imperial Fresh cilantro
- 3 tablespoons Sysco Natural fresh lime juice
- ⅛ teaspoon Sysco Classic kosher salt

For Serving

- 16 **Sysco Classic Fully Cooked Chicken Breast Skewers (Piri-Piri)**, thawed
- 4 tablespoons Arrezzio Imperial olive oil
- 2 tablespoons Sysco Natural fresh lemon juice
- 1 tablespoon chopped Imperial Fresh dill
- sliced Imperial Fresh jalapeños for garnish

Lightly Pickled Cucumbers: Stir all ingredients in a bowl. Refrigerate in an airtight container at least 1 hour or up to 1 day. Makes about 4 cups.

Coconut-Tomato Relish: Stir all ingredients in a bowl. Refrigerate in an airtight container up to 3 days. Makes about 2 cups.

Cilantro-Jalapeño Sauce: Pureé all ingredients in a blender. Makes about ⅓ cup.

For serving, brush 4 chicken skewers with a portion of oil; grill over medium-high heat until heated through, about 5 minutes, turning once. Toss a portion of Lightly Pickled Cucumbers, lemon juice, and dill in a bowl; serve skewers with cucumbers and a portion of Coconut-Tomato Relish and Cilantro-Jalapeño Sauce garnished with jalapeño.



BONELESS THIGH WINGS



Alabama White BBQ Wings

Yield: 4 servings

Alabama White BBQ Sauce

- 1 cup Sysco Imperial mayonnaise
- ¼ cup Sysco Classic apple cider vinegar
- 1 tablespoon Baker's Source Classic dark brown sugar
- 1 tablespoon horseradish mustard
- 1 teaspoon Sysco Natural fresh lemon juice
- ½ teaspoon Sysco Imperial garlic powder
- ½ teaspoon House Recipe hot sauce
- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial onion powder

- ½ teaspoon Sysco Classic Worcestershire sauce
- ¼ teaspoon Sysco Imperial cayenne pepper
- ¼ teaspoon Sysco Imperial fresh ground black pepper

For Serving

- 20 **Tyson® Boneless Thigh Wings**
- ¼ cup Sysco Classic cornstarch
- ¼ cup Sysco Imperial McCormick BBQ spice rub
- 2 tablespoons Baker's Source Classic dark brown sugar
- 10 slices toasted Baker's Source white bread

Block & Barrel Classic pickle chips for garnish

Alabama White BBQ Sauce: Whisk all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 1½ cups.

For serving, toss a portion of boneless thigh wings, cornstarch, spice rub, and sugar in a bowl. Place in a single layer on a parchment-lined sheet tray; bake in convection oven at 375°F until crisp, about 15 minutes. Serve wings with Alabama White BBQ Sauce and toasted bread garnished with pickles.

Korean-Style Boneless Thigh Wings

Yield: 4 servings

Gochujang Wing Sauce

- 2 Imperial Fresh garlic cloves, minced
- ¼ cup gochujang
- 2 tablespoons Sysco Classic granulated sugar
- 2 tablespoons Sysco Classic honey
- 2 tablespoons International Supreme seasoned rice vinegar
- 1 tablespoon Jade Mountain Classic soy sauce
- 1 tablespoon Sysco Supreme toasted sesame oil
- 1 teaspoon grated Imperial Fresh ginger
- 1 teaspoon Korean red pepper powder

Sesame-Soy Dipping Sauce

- 2 Imperial Fresh red chili peppers, minced
- ¼ cup Jade Mountain Classic soy sauce
- 3 tablespoons Sysco Supreme sesame oil
- 1 tablespoon Imperial Fresh minced scallions
- 2 teaspoons fish sauce

For Serving

- 20 **Tyson® Boneless Thigh Wings**
- 4 Imperial Fresh scallions, thinly sliced
- 2 tablespoons Sysco Imperial black and/or white sesame seeds

Gochujang Wing Sauce: Whisk all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about ½ cup.

Sesame-Soy Dipping Sauce: Whisk all ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about ½ cup.

For serving, deep-fry a portion of boneless thigh wings in vegetable oil at 350°F until golden brown and crisp, about 5 minutes; toss with a portion of Gochujang Wing Sauce. Serve wings garnished with scallions and sesame seeds along with a portion of Sesame-Soy Dipping Sauce and additional Gochujang Wing Sauce.





Mexican Street Corn Wings

Yield: 4 servings

Cumin-Citrus Mayo

- 2 teaspoons Sysco Imperial McCormick cumin seeds
- 2 Imperial Fresh garlic cloves, minced
- $\frac{3}{4}$ cup Sysco Imperial mayonnaise
- 2 teaspoons Imperial Fresh lime zest
- 1 teaspoon Imperial Fresh orange zest
- $\frac{1}{2}$ teaspoon Sysco Classic kosher salt

For Serving

- 16 **Tyson® Boneless Thigh Wings**

- $\frac{1}{2}$ cup Sysco Classic frozen roasted sweet corn kernels
- $\frac{1}{2}$ cup Sysco Pica y Salpica crumbled queso fresco
- 3 tablespoons chopped Imperial Fresh cilantro
- 2 teaspoons tajin® seasoning
- 2 teaspoons Sysco Classic kosher salt
- 8 Imperial Fresh lime wedges

Cumin-Citrus Mayo: Toast cumin seeds in a sauté pan over medium heat until fragrant, about 2 minutes, stirring frequently; let cool

slightly. Grind cumin in a spice grinder to a fine powder; stir into remaining ingredients in a bowl. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

For serving, bake a portion of boneless thigh wings and sweet corn in convection oven at 375°F until chicken is crisp, about 15 minutes. Serve wings topped with a portion of each Cumin-Citrus Mayo, corn, queso fresco, cilantro, tajin seasoning, and salt; serve with lime wedges.

Spicy Artichoke-Harissa Wings

Yield: 4 servings

Artichoke-Harissa Sauce

- ¼ cup Sysco Classic walnut halves
- 4 Imperial Fresh garlic cloves, minced
- ½ cup quartered Arrezzio artichoke hearts
- ⅓ cup Arrezzio Imperial chopped roasted red peppers
- ¼ cup Wholesome Farms Classic heavy cream
- 3 tablespoons Sysco Natural fresh lemon juice
- 3 tablespoons harissa paste
- 1 teaspoon Imperial Fresh lemon zest

- 1 teaspoon Sysco Imperial red pepper flakes plus additional for serving
- ½ teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial McCormick fresh ground white pepper
- ¼ cup Arrezzio Imperial olive oil

For Serving

- 20 **Tyson® Boneless Thigh Wings**
- ¼ cup Arrezzio Imperial grated Parmesan cheese
- 2 tablespoons chopped Imperial Fresh herbs such as basil, Italian parsley, marjoram, and/or oregano
- Imperial Fresh lemon wedges for garnish

Artichoke-Harissa Sauce: Toast walnuts on a sheet tray in 350°F oven until fragrant and golden brown, about 6 minutes; cool and pulse in food processor until finely chopped, about 10 seconds. Add remaining ingredients except oil and pulse to combine. With food processor running, slowly drizzle in oil to emulsify. Refrigerate in an airtight container up to 6 days. Makes about 2 cups.

For serving, deep-fry 5 boneless thigh wings in vegetable oil at 350°F until golden brown and crisp, about 5 minutes. Serve wings sprinkled with Parmesan cheese, herbs, and red pepper flakes along with ½ cup sauce garnished with lemon wedges.



JUNIOR CUT SIDEWINDERS™ FRIES



Buffalo-Spiced Fish & Twisted Chips

Yield: 4 servings

Buffalo-Chive Butter

- ¼ cup Wholesome Farms Imperial unsalted butter, softened
- 2 tablespoons chopped Imperial Fresh chives
- 1 tablespoon House Recipe hot sauce
- ½ teaspoon Sysco Classic kosher salt
- ¼ teaspoon Sysco Imperial fresh ground black pepper
- ⅛ teaspoon Sysco Imperial ground cayenne pepper

Pickled Celery Tartar Sauce

- 1 cup diced Imperial Fresh celery
- ½ cup diced Imperial Fresh red onion
- ⅔ cup distilled Sysco Classic white vinegar
- 2 tablespoons Sysco Classic granulated sugar
- 1 teaspoon Sysco Classic kosher salt
- 1 cup Sysco Imperial mayonnaise
- 1 tablespoon chopped International Imperial capers
- 1 tablespoon chopped Imperial Fresh dill
- 1 teaspoon Imperial Fresh lemon zest

Snap Pea & Radish Slaw

- 3 tablespoons House Recipe malt vinegar

- 2 tablespoons Sysco Classic honey
- 2 tablespoons Sysco Imperial mayonnaise
- 1 tablespoon International Imperial Dijon mustard
- 1 tablespoon Sysco Classic granulated sugar
- ½ teaspoon Sysco Classic kosher salt
- 2 cups julienne Imperial Fresh snap peas
- 1 cup thinly sliced Imperial Fresh green and/or red cabbage
- ½ cup julienne Imperial Fresh red radishes
- ¼ cup Imperial Fresh matchstick-cut carrots

For Serving

- 4 cups Portico Classic Golden Herb Butter Wild Alaska Pollock Bites
- 4 cups **Simplot Junior Cut SIDEWINDERS™ Fries**
- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper
- chopped Imperial Fresh dill and lemon wedges for garnish

Buffalo-Chive Butter: Stir all ingredients in a bowl until smooth. Refrigerate in an airtight container up to 6 days. Makes about ½ cup.

Pickled Celery Tartar Sauce: Place celery and onion in a bowl. Heat vinegar, sugar, salt, and 1 cup water to a boil in a saucepan over high heat; remove from heat and cool slightly. Pour vinegar mixture over celery and onion; refrigerate in an airtight container at least 8 hours or up to 2 days. Drain celery-onion mixture and finely chop. Stir celery-onion mixture and remaining ingredients in a bowl; refrigerate in an airtight container up to 6 days. Makes about 1¼ cups.

Snap Pea & Radish Slaw: Whisk vinegar, honey, mayonnaise, mustard, sugar, and salt in a bowl; toss with remaining ingredients. Refrigerate in an airtight container up to 2 days. Makes about 4 cups.

For serving, deep-fry a portion of pollock bites in vegetable oil at 350°F until golden brown and internal temperature reaches 165°F, about 4 minutes; toss with a portion of Buffalo-Chive Butter. Deep-fry fries in vegetable oil at 345°F until golden brown, about 2½ minutes; toss with salt and pepper. Serve pollock bites and fries with a portion of Snap Pea & Radish Slaw and Pickled Celery Tartar Sauce garnished with dill and lemon wedges.

Loaded Philly Junior Cut SIDEWINDERS™ Bowl

Yield: 4 servings

Italian Salsa

- 6 Imperial Fresh Campari tomatoes, diced
- 3 Imperial Fresh garlic cloves, minced
- ¼ cup diced Imperial Fresh red onion
- 2 tablespoons chopped Imperial Fresh basil
- 2 tablespoons red wine vinegar
- ½ teaspoon Sysco Imperial Italian seasoning
- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper

For Serving

- 2 tablespoons Arrezzio Imperial olive oil
- 1½ pounds Sysco Classic Sous Vide Sirloin Steak, thinly sliced
- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial fresh ground black pepper
- 3 cups thinly sliced Imperial Fresh green and/or red bell peppers
- 2 cups thinly sliced Imperial Fresh red onion
- 8 cups **Simplot Junior Cut SIDEWINDERS™ Fries**
- 2 cups Sysco Classic Cheddar cheese sauce, warmed
- finely chopped Imperial Fresh Italian parsley for garnish

Italian Salsa: Toss all ingredients in a bowl. Refrigerate in an airtight container up to 3 days. Makes about 1½ cups.

For serving, heat a portion of oil on flat-top griddle over medium-high heat. Sprinkle a portion of steak with salt and black pepper; cook on griddle until starting to brown, about 5 minutes, turning once. Add a portion of bell peppers and onions to griddle; cook 4 minutes or until tender, stirring occasionally. Deep-fry 2 cups fries in vegetable oil at 345°F until golden brown, about 2½ minutes. Top fries with a portion of cheese sauce, bell pepper-onion mixture, and steak; garnish with parsley and serve with a portion of Italian Salsa.





Junior Cut SIDEWINDERS™ Poutine

Yield: 4 servings

Beef Gravy

- 1 tablespoon Sysco Classic canola oil
- $\frac{3}{4}$ pound Sysco Classic Sous Vide Sirloin Steak, cut into $\frac{1}{2}$ -inch cubes
- $\frac{1}{2}$ cup diced Imperial Fresh yellow onion
- $\frac{1}{4}$ cup Wholesome Farms Imperial unsalted butter
- 1 teaspoon Sysco Imperial McCormick steak seasoning
- $\frac{1}{2}$ teaspoon Sysco Classic kosher salt plus additional for serving
- $\frac{1}{2}$ teaspoon Sysco Imperial fresh ground black pepper plus additional for serving

- $\frac{1}{4}$ cup Sysco Classic all-purpose flour
- 2 cups Sysco Classic beef broth

For Serving

- 8 cups **Simplot Junior Cut SIDEWINDERS™ Fries**
- 2 cups Sysco Imperial Cheddar cheese curds
- chopped Imperial Fresh chives for garnish

Beef Gravy: Heat oil in a sauté pan over medium-high heat; add beef and cook until browned on all sides, about 6 minutes, stirring occasionally. Add onion, butter, seasoning, salt, and pepper; cook until onion

is starting to brown, about 5 minutes, stirring occasionally. Add flour; cook until thick and fragrant, about 2 minutes, stirring frequently. Add broth; reduce heat to low and cook until thickened, about 15 minutes, stirring occasionally. Hold warm in a steam table for service. Makes about 3 cups.

For serving, deep-fry a portion of fries in vegetable oil at 345°F until golden brown, about 2½ minutes. Serve fries topped with cheese curds and a portion of Beef Gravy; sprinkle with salt and pepper, and garnish with chives.

Spicy Quinoa-Crusted Shrimp and Fry Basket with Chipotle Cream Sauce

Yield: 4 servings

Chipotle Cream Sauce

- 1 cup Pica y Salpica Mexican crema
- ¼ cup chipotle peppers in adobo sauce
- ½ teaspoon Sysco Classic kosher salt

Salvadorian Slaw

- 3 Imperial Fresh green onions, chopped
- 3 cups finely chopped Imperial Fresh green cabbage
- 1 cup shredded Imperial Fresh carrots
- ¼ cup Sysco Classic white vinegar
- 2 teaspoons agave nectar
- 1 teaspoon cumin seeds
- 1 teaspoon Sysco Imperial McCormick dry oregano

- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Sysco Imperial red pepper flakes

Spicy Fry Seasoning

- 1 tablespoon tajin® seasoning
- 1 teaspoon Sysco Imperial ground cumin
- ½ teaspoon Sysco Imperial ground cayenne pepper
- ½ teaspoon Sysco Classic kosher salt

For Serving

- 4 cups Portico Classic Quinoa Crusted Shrimp
- 4 cups **Simplot Junior Cut SIDEWINDERS™ Fries**
- chopped Imperial Fresh cilantro and lime wedges for garnish

Chipotle Cream Sauce: Purée all ingredients in a blender until smooth. Refrigerate in an airtight container up to 6 days. Makes about 1¼ cups.

Salvadorian Slaw: Toss all ingredients in a bowl. Refrigerate in an airtight container up to 2 days. Makes about 3½ cups.

For serving, deep-fry 1 cup shrimp in vegetable oil at 350°F until golden brown and internal temperature reaches 165°F, about 3 minutes. Deep-fry 1 cup fries in vegetable oil at 345°F until golden brown, about 2½ minutes; toss with fry seasoning. Serve shrimp garnished with cilantro and lime wedges along with fries, and a portion of each Chipotle Cream Sauce and Salvadorian Slaw.





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