



The Edge

Recipe Book

FRESH IDEAS AND INNOVATION
SPRING 2021

CUTTING EDGE
SOLUTIONS



Consumer-Driven Flavors

Customer Satisfaction

Cost-Saving Solutions

Offered exclusively to Sysco customers as part of our commitment to being your most valued and trusted business partner.

 A large wooden table is set with a variety of food items. In the center, a round wooden platter holds several white bowls containing pasta, a salad with tomatoes and basil, and a bowl of yellow noodles. To the left, a black bowl is filled with a spicy-looking noodle dish. In the foreground, a white plate features three small chocolate cakes topped with strawberries and cream. To the right, a large bowl of chicken salad is visible, along with a plate of fried items and a small bowl of dipping sauce. In the background, a stack of blue and green towels sits on the table, and a brown paper bag contains bread. Two orange smoothies with green hearts on the cups are also present. The setting appears to be a professional kitchen or a food service area.

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MEXICAN STREET CORN SHRIMP



Mexican Street Corn Shrimp Quinoa Bowl

Yield: 8 servings

INGREDIENTS

2½ pounds

Portico Classic Mexican Street Corn Breaded Shrimp

2 each Imperial Fresh avocado, peeled, pitted and sliced
1 cup Sysco Pica Y Salpica Imperial Cotija cheese, crumbled
1 cup Imperial Fresh red bell pepper, diced
8 each Imperial Fresh lime wedges for garnish

Coconut Quinoa

1 quart Jade Mountain canned coconut milk
2 cups Sysco International Imperial dry quinoa
1 tablespoon Imperial Fresh lime zest

Citrus-Garlic Black Beans

2 each Imperial Fresh garlic cloves, minced
2 cups Casa Solana black beans, drained and rinsed
2 tablespoons Sysco Natural lime juice
1 tablespoon Imperial Fresh cilantro, chopped
1 tablespoon Arrezzio Imperial olive oil
2 teaspoons Imperial Fresh orange zest
1 teaspoon Imperial Fresh lime zest

Charred Corn

1 tablespoon Arrezzio Imperial olive oil
2 cups fresh corn kernels

METHOD

Coconut Quinoa: Heat coconut milk, quinoa and lime zest to a simmer in a saucepan over medium-high heat. Reduce heat to low; cover and cook until all liquid is absorbed, about 15 minutes. Makes about 6 cups.

Citrus-Garlic Black Beans: Toss all ingredients in a bowl. Makes about 2½ cups.

Charred Corn: Heat oil in a sauté pan over medium-high heat. Add corn; cook until charred, about 5 minutes, stirring occasionally. Makes about 2 cups.

To serve, deep-fry a portion of **Mexican Street Corn Breaded Shrimp** at 350°F until golden brown and opaque throughout, about 4 minutes. Serve a portion of coconut quinoa topped with a portion of each citrus-garlic black beans and charred corn, **Mexican Street Corn Breaded Shrimp**, avocado, cheese and pepper; garnish with lime wedges.

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Mexican Street Corn Shrimp Salad

Yield: 8 servings

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INGREDIENTS

2½ pounds	Portico Classic Mexican Street Corn Breaded Shrimp
8 cups	Imperial Fresh romaine lettuce, chopped
2 cups	Imperial Fresh grape tomatoes, halved
1 cup	fresh corn kernels
1 cup	Imperial Fresh sliced radishes, thinly sliced
2	Imperial Fresh avocados, peeled, pitted and sliced
2 teaspoons	Tajín® seasoning

Chipotle Ranch	
1¼ cups	Sysco Imperial ranch dressing
¼ cup	chipotle peppers in adobo
1 tablespoon	Sysco Natural lime juice

METHOD

Chipotle Ranch: Purée all ingredients in a blender. Makes about 1½ cups.

To serve, deep-fry a portion of **Mexican Street Corn Breaded Shrimp** at 350°F until golden brown and opaque throughout, about 4 minutes. Serve a portion of romaine topped with **Mexican Street Corn Breaded Shrimp** and tomatoes, corn, radishes, avocados and Tajín® seasoning; serve with a side of chipotle ranch.



Mexican Street Corn Shrimp Tostadas

Yield: 8 servings

INGREDIENTS

3 pounds

24 (6-inch)

Red Cabbage Slaw

3 cups

1 cup

¼ cup

3 tablespoons

2 tablespoons

1 tablespoon

1 teaspoon

½ teaspoon

Lime Aioli

2 each

1 cup

2 tablespoons

1 tablespoon

Garnish

1 cup

8 each

8 each

Portico Classic Mexican Street Corn Breaded Shrimp

Casa Solana Classic flour tortillas

Sysco Imperial nonstick cooking spray

Imperial Fresh red cabbage julienned

Imperial Fresh carrots julienned

Imperial Fresh cilantro leaves

Sysco Natural lime juice

Arrezzio Imperial olive oil

Sysco Classic granulated sugar

Sysco Classic kosher salt

Sysco Imperial ground black pepper

Imperial Fresh garlic cloves

Sysco Imperial mayonnaise

Imperial Fresh lime zest

Sysco Natural lime juice

queso fresco, crumbled

Imperial Fresh cilantro sprigs

Imperial Fresh lime wedges for garnish

METHOD

Red Cabbage Slaw: Toss all ingredients in a bowl. Makes about 4 cups.

Lime Aioli: Purée all ingredients in a food processor. Makes about 1 cup.

Tortillas: Spray both sides of tortillas with cooking spray; bake on sheet trays at 400°F until lightly browned and crisp, about 4 minutes.

To Serve, deep-fry a portion of **Mexican Street Corn Breaded Shrimp** at 350°F until golden brown and opaque throughout, about 4 minutes. Top tortillas with red cabbage slaw, breaded shrimp and a dollop lime aioli; serve with queso fresco, cilantro sprigs and lime wedges.

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Mexican

Surf & Turf Burger

Yield: 6 servings

INGREDIENTS

1½ pounds

Portico Classic Mexican Street Corn Breaded Shrimp

6 slices
6 brioche
6 slices
6 slices
⅓ cup

Block & Barrel Muenster cheese
Baker's Source burger buns, split
Imperial Fresh red onion
Imperial Fresh beefsteak tomato
Imperial Fresh cilantro sprigs

Garlic-Poblano Mayo

2 each
½ cup
¼ cup

Imperial Fresh garlic cloves, minced
Sysco Imperial mayonnaise
Imperial Fresh poblano pepper, chopped

Chorizo Burger Patty

1½ pounds
½ pound
½ teaspoon
½ teaspoon

Fire River Farms ground beef
Casa Solana chorizo, casings removed
Sysco Classic kosher salt
Imperial/McCormick ground black pepper

METHOD

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Garlic-Poblano Mayo: Purée all ingredients in a food processor. Makes about ¾ cup.

Chorizo Burger Patty: Gently mix all ingredients in a bowl; divide into 6 equal portions and shape into ½-inch-thick patties.

To serve, cook Chorizo Burger Patty until internal temperature reaches 160°F, about 8 minutes, turning once; melt a portion of cheese on burger during last 2 minutes of cooking.

Deep-fry a portion of **Mexican Street Corn Breaded Shrimp** at 350°F until golden brown and opaque throughout, about 4 minutes.

Toast bun, cut side down, until golden brown, about 1 minute; spread cut sides of bun with garlic-poblano mayo.

Place burger, cheese side up, on bottom half of bun; top with **Mexican Street Corn Breaded Shrimp**, onion, tomato and cilantro sprigs.

SYSKO CLASSIC

CRISPY MILANESE CHICKEN BREAST

Ancho-Dusted Chicken Milanesa

*with Sautéed Black Beans
& Tomato Radish Salad*

Yield: 8 servings

INGREDIENTS

8 each **Sysco Classic Crispy Milanese Chicken Breasts**
2 teaspoons ancho chile powder
1 cup crumbled queso fresco
1 teaspoon Tajín® seasoning
2 cups Imperial Fresh red cabbage, shredded
16 each Casa Solana flour tortillas

Sautéed Black Beans

1 tablespoon Arrezio Imperial olive oil
½ cup Imperial Fresh green bell pepper, diced
½ cup Imperial Fresh yellow, onion diced
2 each Imperial Fresh garlic cloves, minced
3 cups Casa Solana black beans, drained and rinsed
1 cup Sysco Classic chicken stock
1 tablespoon Sysco Imperial red wine vinegar
1 teaspoon Sysco Classic granulated sugar
1 teaspoon Sysco Classic kosher salt
½ teaspoon Imperial/McCormick ground black pepper

Radish-Tomato Salad

6 each Imperial Fresh Roma tomatoes, seeded and diced
4 each Imperial Fresh red radishes, diced
3 tablespoons Sysco Imperial red wine vinegar
2 tablespoons Imperial Fresh cilantro, chopped
2 tablespoons Arrezio Imperial olive oil
½ teaspoon Sysco Classic kosher salt
½ teaspoon Imperial/McCormick ground black pepper

METHOD

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Sautéed Black Beans: Heat oil in a sauté pan over medium-high heat. Add bell pepper and onion; cook until tender, about 5 minutes, stirring occasionally. Add garlic; cook until fragrant, about 1 minute, stirring occasionally. Stir in beans, stock, vinegar, sugar, salt and black pepper; heat to a simmer. Reduce heat to low; cook until slightly thickened, about 15 minutes. Cool. Makes about 4 cups.

Radish-Tomato Salad: Toss all ingredients in a bowl. Makes about 3 cups.

To serve, deep-fry a portion of **Crispy Milanese Chicken Breast** at 350°F until golden brown and internal temperature reaches 165°F, about 5 minutes; sprinkle with a portion of chile powder. Serve **Crispy Milanese Chicken Breast** over sautéed black beans topped with a portion of each radish-tomato salad, queso fresco and Tajín® seasoning; finish with a portion of cabbage and tortillas.

Chicken Milanese Baguette



Yield: 8 servings

INGREDIENTS

8 each
2 each
½ cup
24 slices

Sysco Classic Crispy Milanese Chicken Breasts
Baker's Source French baguettes
Wholesome Farms Imperial unsalted butter, softened
Arrezzio Imperial mozzarella cheese, sliced

Tomato Herb Salad

6 each
2 each
¼ cup
¼ cup
3 tablespoons
2 tablespoons
½ teaspoon
¼ teaspoon

Campari tomatoes, seeded and diced
Imperial Fresh garlic cloves, minced
Imperial Fresh basil, chopped
Imperial Fresh parsley, chopped
Sysco Imperial red wine vinegar
Arrezzio Imperial olive oil
Sysco Classic kosher salt
Imperial/McCormick black peppercorn cracked

Herb Mayonnaise

½ cup
1 tablespoon
1 tablespoon

Sysco Imperial mayonnaise
Imperial Fresh parsley, chopped
Imperial Fresh chives, chopped

METHOD

Tomato-Herb Salad: Toss all ingredients in a bowl. Makes about 3 cups.

Herb Mayonnaise: Whisk all ingredients in a bowl. Makes about ½ cup.

To serve, deep-fry a portion of **Crispy Milanese Chicken Breast** at 350°F until golden brown and internal temperature reaches 165°F, cut in half the baguette, butter and toast on flat-top griddle until lightly browned, about 3 minutes. Spread bottom half of baguette with a portion of herb mayonnaise; top with **Crispy Milanese Chicken Breast**, cheese and tomato herb salad, and top sandwich with the remaining baguette half.

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Crispy Chicken & Miso-Butter Corn Ramen

Yield: 8 servings

INGREDIENTS

8 each	Wholesome Farms Imperial large eggs
8 each	Sysco Classic Crispy Milanese Chicken Breasts
1 teaspoon	Sysco Classic kosher salt
2 cups	fresh corn kernels
4 each	Imperial Fresh green onions, thinly sliced on bias
4 red	Imperial Fresh radishes, thinly sliced
1 cup	Imperial Fresh carrots, shaved
Broth	
5 each	Imperial Fresh garlic cloves, sliced
4 each	Imperial Fresh medium carrots, sliced
1 each	Imperial McCormick cinnamon stick
1 each	Imperial Fresh large yellow onion, julienned
8 cups	Sysco Classic chicken stock
½ cup	Imperial Fresh ginger peeled and sliced
Miso-Butter	
¼ cup	Wholesome Farms Imperial unsalted butter, softened
¼ cup	white miso paste
½ teaspoon	Imperial/McCormick cracked black peppercorn
Ramen Noodles	
1 pound	ramen noodles
1 tablespoon	Sysco Imperial sesame oil

METHOD

Broth: Heat all ingredients to a boil in a saucepot over medium-high heat; reduce heat to medium-low and simmer 30 minutes, stirring occasionally. Strain through fine-mesh strainer; hold warm for service in a steam table. Makes about 8 cups.

Miso-Butter: Whisk all ingredients in a bowl; store at room temperature for service or refrigerate. Makes about ½ cup.

Ramen Noodles: Prepare noodles as label directs; drain and drizzle with oil. Makes about 6 cups.

To serve, soft boil an egg about 4 minutes. Transfer egg to ice bath; let stand 1 minute. Peel egg and cut in half lengthwise. Deep-fry a portion of **Crispy Milanese Chicken Breast** at 350°F until golden brown and internal temperature reaches 165°F, about 5 minutes; cut into ½-inch pieces and season with salt. Add a portion of corn and Ramen Noodles to a serving bowl, and top with a portion of broth, egg and **Crispy Milanese Chicken Breast**; garnish with green onions, radishes, carrots and miso-butter per recipe picture.

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Southern Crispy Chicken Tacos



Yield: 8 servings

INGREDIENTS

8 each	Sysco Classic Crispy Milanese Chicken Breasts
1 teaspoon	Sysco Classic kosher salt
1 teaspoon	Sysco Imperial ground black pepper
16 (6-inch)	Casa Solana white corn tortillas
¼ cup	Imperial Fresh cilantro leaves
3 each	Imperial Fresh green onions, thinly sliced
8 tablespoons	Wholesome Farms Imperial sour cream
16 ounces	Imperial Fresh salsa verde
8 each	Imperial Fresh lime wedges

Spicy Pimento Cheese Sauce

2 tablespoons	Wholesome Farms Imperial unsalted butter
2 each	Imperial Fresh jalapeño chile peppers, seeded and minced
2 each	Imperial Fresh garlic cloves, minced
1 cup	Wholesome Farms Classic whole milk
1 tablespoon	Sysco Classic cornstarch
1 cup	Block & Barrel Imperial pimento cheese
1 teaspoon	Sysco Classic kosher salt

Marinated Red Cabbage

1 head	Imperial Fresh red cabbage, julienned
½ cup	Sysco Classic white vinegar
2 tablespoons	Sysco Classic granulated sugar
1 tablespoon	Sysco Classic kosher salt
1 tablespoon	Imperial Fresh lime zest

METHOD

Spicy Pimento Cheese Sauce: Heat butter in a saucepot over medium-high heat. Add jalapeños; cook until tender. Add garlic; cook until fragrant. Stir in milk; heat to a simmer.

Whisk 2 tablespoons water and cornstarch in a bowl; whisk into milk mixture and cook until thickened. Remove from heat; fold in cheese and salt until smooth. Hold warm in a steam table for service. Makes about 2½ cups.

Marinated Red Cabbage: Place ingredients in a non-reactive bowl and refrigerate for 2 hours. Makes about 4 cups.

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SYSKO CLASSIC

HOT CHOCOLATE S'MORE CAKE

Hot Chocolate S'more Cake

with Blackberry Purée & Rosemary-Black Pepper White Chocolate

Yield: 12 servings

INGREDIENTS

12 each	Sysco Classic Hot Chocolate S'more Cakes
36 each	fresh blackberries
Blackberry Purée	
2 cups	fresh blackberries
1/3 cup	Sysco Classic granulated sugar
2 tablespoons	Sysco Natural lemon juice
Rosemary-Black Pepper White Chocolate Shards	
1 cup	Sysco Classic white chocolate chips
1 teaspoon	Imperial Fresh rosemary, chopped
1/4 teaspoon	Imperial/McCormick cracked black peppercorns

METHOD

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Blackberry Purée: Cook blackberries, sugar and lemon juice in a sauté pan over medium-low heat until slightly thickened, about 5 minutes, stirring occasionally. Remove from heat; strain through fine-mesh strainer. Makes about 2 cups.

Rosemary-Black Pepper White Chocolate Shards: Heat white chocolate, rosemary and pepper in a saucepan over a water bath medium-low heat until most chocolate is melted, about 3 minutes, stirring frequently with a rubber spatula; remove from heat and stir until all chocolate is melted. Pour onto Silpat™-lined sheet tray (or wax paper); cool completely. Break into 1-inch pieces. Makes about 36 pieces.

For serving, heat a **Sysco Classic Hot Chocolate S'more Cake** in microwave oven on high 10 seconds or until heated through; toast marshmallow with a kitchen torch. Serve cake topped with a portion of each blackberry purée, rosemary-black pepper white chocolate shards and blackberries.



Hot Chocolate S'more Cake

with Milk Chocolate Fudge Sauce & Candied Strawberries

Yield: 12 servings

INGREDIENTS

12 each	Sysco Classic Hot Chocolate S'more Cakes
Milk Chocolate Fudge Sauce	
1½ cups	Wholesome Farms Classic heavy cream
¾ cup	Sysco Classic milk chocolate chips
¼ cup	Wholesome Farms Imperial unsalted butter, softened
¼ cup	unsweetened cocoa powder
1 teaspoon	Imperial/McCormick pure vanilla extract
¼ teaspoon	Sysco Classic salt
Candied Strawberries	
36 each	Sysco Natural strawberries, hulled
1 cup	Sysco Classic granulated sugar
¼ cup	water
12 each	Imperial Fresh mint sprigs for garnish

METHOD

Milk Chocolate Fudge Sauce: Heat cream to a simmer in a saucepan over medium-high heat; whisk in chocolate, butter, cocoa powder, vanilla extract and salt until incorporated. Transfer sauce to blender; blend on high until smooth, about 1 minute. Hold warm in a steam table. Makes about 2½ cups.

Candied Strawberries: Heat sugar and water in a saucepan over medium-high heat until the temperature reaches 300°F. Skewer each strawberry; dip in sugar mixture to coat and place on a parchment-lined sheet tray. Cool until hardened; remove skewers and refrigerate.

For serving, heat a **Sysco Classic Hot Chocolate S'more Cake** in microwave oven on high 10 seconds or until heated through; toast marshmallow with a kitchen torch. Top **Sysco Classic Hot Chocolate S'more Cake** with a portion of each warm milk chocolate fudge sauce and candied strawberries; garnish with a mint sprig.

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Hot Chocolate S'more Cake

with Smoky Butterscotch Sauce & Hard Pretzel Dust

Yield: 12 servings

INGREDIENTS

12 each **Sysco Classic Hot Chocolate S'more Cakes**
 ¾ cup Imperial Fresh Granny Smith apple, diced
 ¾ cup red pear, diced
 1 cup Block & Barrel pretzel twists

Smoky Butterscotch Sauce

1¼ cups Sysco Classic brown sugar
 ¾ cup Sysco Classic corn syrup
 ½ cup Wholesome Farms Imperial unsalted butter
 ⅓ cup Wholesome Farms Classic heavy cream
 1 tablespoon Sysco Classic molasses
 ½ teaspoon Sysco Classic kosher salt
 2 drops Sysco Classic liquid smoke

METHOD

Smoky butterscotch sauce: Cook brown sugar, corn syrup and butter in a saucepan over medium heat until the temperature reaches 235°F, about 10 minutes, whisking occasionally. Remove from heat; whisk in cream, molasses, salt and liquid smoke. Hold warm in a steam table for service. Makes about 2½ cups.

Pulse pretzel twists in a food processor until small crumbs remain to create a pretzel dust. Makes about ¾ cup.

To serve, heat a **Sysco Classic Hot Chocolate S'more Cake** in microwave oven on high 10 seconds or until heated through; toast marshmallow with a kitchen torch. Drizzle **Sysco Classic Hot Chocolate S'more Cake** with a portion of warm smoky butterscotch sauce; top with a portion of each hard pretzel dust, apple and pear.

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Hot Chocolate S'more Cake

with Whipped Cream, Mixed Berries & Dark Chocolate Sauce

Yield: 12 servings

INGREDIENTS

12 each Sysco Classic Hot Chocolate S'more Cakes

1 cup Wholesome Farms Classic heavy cream
¼ cup Baker's Source confectioner's sugar
1 teaspoon Imperial/McCormick pure vanilla extract
1½ cups Sysco Natural strawberries, quartered
1 cup fresh raspberries
½ cup fresh blueberries

Dark Chocolate Sauce

1½ cups Wholesome Farms Classic heavy cream
1 cup Sysco Classic dark chocolate chip
¼ cup Wholesome Farms Imperial unsalted butter, softened
1 teaspoon Imperial/McCormick pure vanilla extract
¼ teaspoon Sysco Classic salt

METHOD

Dark chocolate sauce: Heat cream to a simmer in a saucepan over medium-high heat; whisk in chocolate, butter, vanilla extract and salt until smooth. Hold warm in a steam table for service. Makes about 2½ cups.

Toss berries in a bowl. Refrigerate. Makes about 3 cups.

Whip cream, sugar and vanilla extract with mixer on medium-high speed until soft peaks form, about 2 minutes. Makes about 2 cups.

To serve, heat a **Sysco Classic Hot Chocolate S'more Cake** in microwave oven on high 10 seconds or until heated through; toast marshmallow with a kitchen torch. Top **Sysco Classic Hot Chocolate S'more Cake** with a portion of each warm dark chocolate sauce, mixed berries and whipped cream.

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SYSCO IMPERIAL

RED BATTERED JUMBO CRINKLE CUT FRIES

Classic Bacon Cheeseburger with Battered Fries

Yield: 6 servings

INGREDIENTS

3 pounds

9 slices

2 pounds

1 teaspoon

½ teaspoon

12 slices

6 each

6 slices

1½ cups

½ cup

Secret Sauce

1 each

½ cup

¼ cup

2 tablespoons

2 tablespoons

1 tablespoon

½ teaspoon

½ teaspoon

Classic Coleslaw

3 cups

1 cup

⅓ cup

3 tablespoons

½ teaspoon

Sysco Imperial Red Battered Jumbo Crinkle Cut Fries

Sysco Classic thick-cut bacon, halved crosswise

Fire River Farms ground beef

Sysco Classic kosher salt

Imperial/McCormick ground black pepper

Block & Barrel cheddar cheese

sesame seed buns, split

Imperial Fresh beefsteak tomato

Imperial Fresh iceberg lettuce, shredded

Block & Barrel dill pickle chips

Imperial Fresh garlic clove

Sysco Imperial mayonnaise

House Recipe Imperial ketchup

Block & Barrel sweet pickle relish

House Recipe yellow mustard

Sysco Classic white vinegar

Imperial/McCormick onion powder

Imperial/McCormick paprika

Imperial Fresh green cabbage julienned

Imperial Fresh carrots julienned

Sysco Imperial mayonnaise

Sysco Classic white vinegar

Imperial/McCormick celery salt

METHOD

Burger Patties: Gently mix all ingredients in a bowl; divide into 12 equal portions and shape into ¼-inch-thick patties.

Bacon: Bake bacon on a parchment-lined sheet tray at 400°F until crisp, about 10 minutes.

Secret Sauce: Purée all ingredients in a food processor. Makes about 1 cup.

Classic Coleslaw: Toss all ingredients in a bowl. Makes about 3 cups.

To serve, grill 2 burger patties over medium-high heat until internal temperature reaches 160°F, about 8 minutes, turning once; melt a portion of cheese on burgers during last 2 minutes of grilling. Deep-fry a portion of **Red Battered Jumbo Crinkle Cut Fries** at 350°F until golden brown and crisp, about 5 minutes. Grill bun, cut side down, until grill marks appear, about 1 minute. Spread top half of bun with a portion of Secret Sauce; top bottom half of bun with burgers, cheese side up, bacon, a portion of each tomato, lettuce and pickle chips, and top half of bun. Serve burger with **Red Battered Jumbo Crinkle Cut Fries** and a portion of Classic Coleslaw.

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Spicy Mexican-Style Battered Fries

with Chorizo Queso Dip

Yield: 8 servings

INGREDIENTS

8 pounds	Sysco Imperial Red Battered Jumbo Crinkle Cut Fries
1 tablespoon	Arrezio Imperial olive oil
½ cup	Imperial Fresh red bell pepper, diced
½ cup	Imperial Fresh white onion, diced
1 each	Imperial Fresh garlic clove, minced
1 pound	Casa Solana chorizo, casings removed
2 cups	Wholesome Farms Classic whole milk
2 tablespoons	Sysco Classic cornstarch
2 cups	Block & Barrel Monterey Jack cheese, shredded
2 cups	Block & Barrel white Cheddar cheese, shredded
1 teaspoon	Sysco Classic kosher salt
4 teaspoons	Imperial/McCormick taco seasoning
8 each	Imperial Fresh cilantro sprigs for garnish

METHOD

Heat oil in a sauté pan over medium-high heat. Add pepper and onion; cook until tender, about 5 minutes, stirring occasionally. Add garlic; cook until fragrant. Add chorizo; cook until browned, about 8 minutes, breaking up chorizo with side of spoon.

Heat milk to a simmer in a saucepot over medium-high heat. Whisk cornstarch and ¼ cup water in a bowl. Whisk cornstarch mixture into milk; cook until thickened. Remove from heat.

Fold in cheeses and salt until smooth. Stir in half the chorizo mixture; hold queso and remaining chorizo mixture warm in a steam table for service. Makes about 8 cups.

To serve, deep-fry a portion of Red Battered **Jumbo Crinkle Cut Fries** at 350°F until golden brown and crisp, about 5 minutes; sprinkle with seasoning.

Add chorizo mixture in a saucepan over medium heat until heated through, about 3 minutes. Top Chorizo Queso Dip with chorizo mixture; serve with **Red Battered Jumbo Crinkle Cut Fries** garnished with cilantro.

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Truck Stop Breakfast

Yield: 4 servings

INGREDIENTS

1 pound	Sysco Imperial Red Battered Jumbo Crinkle Cut Fries
2 cups	Baker's Source Classic buttermilk pancake mix
½ teaspoon	Sysco Classic kosher salt
16 pork	Sysco Classic breakfast sausage links
12 slices	Sysco Classic Canadian bacon
¼ cup	Wholesome Farms Imperial unsalted butter
8 each	Wholesome Farms Imperial large eggs
4 slices	Baker's Source brioche bread
4 ounces	House Recipe hot sauce
8 ounces	House Recipe Imperial ketchup
8 ounces	Sysco Imperial maple syrup

METHOD

Pancakes: Prepare pancake mix as label directs; prepared pancake batter on flat-top griddle over medium heat until golden brown, about 5 minutes, turning once.

To serve, deep-fry a portion of **Red Battered Jumbo Crinkle Cut Fries** at 350°F until golden brown and crisp, about 5 minutes; season with salt.

Cook sausage links, Canadian bacon on flat-top griddle.

Cook eggs in a sauté pan with butter over medium-high heat until egg whites are cooked through and yolks are slightly soft, about 3 minutes.

Toast a portion of bread.

Serve Truck Stop Breakfast with hot sauce, ketchup and maple syrup.

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Vegetarian Cajun Battered Fry Po'boy



Yield: 8 servings

INGREDIENTS

4 pounds

1 tablespoon
4 each

½ cup
½ cup
8 slices
2 cups
3 each

Sysco Imperial Red Battered Jumbo Crinkle Cut Fries

Imperial McCormick Cajun seasoning
Baker's Source French bread loaves,
each split lengthwise and cut in half
Wholesome Farms Imperial unsalted butter, softened
Sysco Imperial mayonnaise
Block & Barrel Cheddar cheese
Imperial Fresh romaine lettuce, shredded
Roma tomatoes, thinly sliced

Mushroom Gravy

3 tablespoons
1 medium
1 pound
2 each
1 teaspoon
1 teaspoon
½ teaspoon
3 tablespoons
2 tablespoons
¼ cup
3 cups
¼ cup

Wholesome Farms Imperial unsalted butter
Imperial Fresh yellow onion, diced
baby bella mushrooms, thinly sliced
Imperial Fresh garlic cloves, minced
Imperial Fresh thyme, chopped
Sysco Classic kosher salt
Imperial/McCormick ground black pepper
Sysco Classic all-purpose flour
Sysco Imperial tomato paste
Sysco Classic red cooking wine
vegetable stock
Wholesome Farms Classic heavy cream

METHOD

Mushroom Gravy: Heat butter in a saucepot over medium-high heat. Add onion; cook until tender, about 5 minutes, stirring occasionally. Add mushrooms; Add garlic, thyme, salt and pepper; cook until fragrant. Add flour; cook until lightly browned, about 2 minutes, stirring constantly. Add tomato paste; cook 1 minute. Deglaze saucepot with wine. Add stock; heat to a simmer. Reduce heat to medium-low; cook until thickened. Fold in cream. Makes about 4 cups.

To serve, deep-fry a portion of **Red Battered Jumbo Crinkle Cut Fries** at 350°F until golden brown and crisp, about 5 minutes; sprinkle with seasoning.

Spread a portion of butter onto cut sides of the bread; toast, buttered side down, on flat-top griddle until lightly browned.

Spread bottom half of bread with mayonnaise, top with cheese, lettuce, tomatoes and **Red Battered Jumbo Crinkle Cut Fries**.

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SYSCO IMPERIAL

SHREDDED CHICKEN TENDERLOIN

Jalapeño Popper Chicken Melt

Yield: 8 servings

INGREDIENTS

4 cups	Sysco Imperial Shredded Chicken Tenderloin
3 each	Imperial Fresh jalapeño peppers, seeded and minced
1½ pounds	Wholesome Farms Imperial cream cheese, softened
½ cup	Sysco Imperial ranch dressing
½ teaspoon	Sysco Classic kosher salt
¼ teaspoon	Imperial/McCormick ground black pepper
16 slices	Sysco Classic thick-cut bacon, chopped
16 slices	Block & Barrel classic sourdough bread
½ cup	Wholesome Farms Imperial unsalted butter, softened
8 slices	Block & Barrel colby-jack cheese

METHOD

Combine the **Sysco Imperial Shredded Chicken Tenderloin**, jalapeños, cream cheese, ranch dressing, salt and pepper in a bowl. Makes about 6 cups.

Cook bacon until crisp, about 5 minutes.

To serve, assemble sandwich with jalapeño popper chicken spread, crispy bacon, a slice of cheese. Butter both sides of the outside of the sandwich and cook on a flat-top griddle until golden brown and cheese melts, about 5 minutes, turning once.

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Mu Shu Chicken Pizza

Yield: 1 pizza

INGREDIENTS

1 cup	Sysco Imperial Shredded Chicken Tenderloin
1 each	Imperial Fresh garlic clove, minced
½ cup	Jade Mountain hoisin sauce
2 tablespoons	Jade Mountain Classic soy sauce
1 teaspoon	Imperial Fresh ginger, grated
1 (16-ounce)	Arrezzio Classic pizza dough ball
1 tablespoon	Sysco Classic cornmeal, for dusting
1 tablespoon	Arrezzio Imperial olive oil
1 cup	Arrezzio Imperial mozzarella cheese, shredded
½ cup	Imperial Fresh green cabbage, shredded
½ cup	Imperial Fresh white mushrooms, sliced
2 each	Imperial Fresh green onions, thinly sliced

METHOD

Combine **Sysco Imperial Shredded Chicken Tenderloin**, garlic, ¼ cup hoisin sauce, soy sauce and ginger in a bowl. Makes about 1 cup.

To serve, stretch dough into 12 x 16-inch oval; place on cornmeal-dusted pizza peel. Brush dough with oil; top with hoisin sauce, cheese, cabbage, mushrooms and Mu Shu Chicken.

Slide pizza into deck oven or onto preheated pizza stone; bake at 500°F until bottom is browned, about 8 minutes. Cut into 8 slices; garnish with green onions.

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Shredded Chicken Lemon & Orzo Soup

Yield: 12 servings

INGREDIENTS

3 cups	Sysco Imperial Shredded Chicken Tenderloin
2 tablespoons	Arrezzio Imperial olive oil
5 each	Imperial Fresh celery ribs, diced
4 each	Imperial Fresh carrots, diced
1 each	Imperial Fresh large white onion, diced
3 each	Imperial Fresh garlic cloves, minced
2 cups	Tuscan kale, stemmed and thinly sliced
¼ cup	Sysco Classic sherry cooking wine
2½ quarts	Sysco Classic chicken stock
1 tablespoon	Imperial Fresh thyme, chopped
2 cups	Sysco Classic chickpeas, drained and rinsed
1 cup	Sysco Natural lemon juice
2 tablespoons	Imperial Fresh lemon zest
1 tablespoon	Sysco Classic kosher salt
½ teaspoon	Imperial/McCormick ground black pepper
3 cups	Pasta LaBella cooked orzo
¼ cup	Imperial Fresh tarragon leaves
12 slices	Imperial Fresh Lemon wedges
6 each	Block & Barrel Baguette, halved

METHOD

Heat oil in a saucepot over medium-high heat. Add celery, carrots and onion; cook until tender, about 10 minutes, stirring occasionally. Add garlic and kale; cook until wilted and fragrant, about 2 minutes, stirring occasionally. Deglaze saucepot with sherry, stirring constantly.

Add stock and thyme; heat to a simmer. Reduce heat to medium-low; simmer 15 minutes, stirring occasionally. Add **Sysco Imperial Shredded Chicken Tenderloin**, chickpeas, lemon juice and zest, salt and pepper; cook until heated through, about 10 minutes, stirring occasionally. Hold warm in a steam table for service. Makes about 16 cups.

To serve, fill serving bowl with the orzo and soup; garnish with tarragon, lemon wedge and serve with a baguette.

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Spiced Chicken-Stuffed Turkish Flatbread (Gözleme)



Yield: 8 servings

INGREDIENTS

Flatbread Dough

4 cups Sysco Classic all-purpose flour
1½ cups warm water
½ cup Arrezzio Imperial olive oil
Pinch Sysco Classic Kosher salt

Spiced Chicken Filling

2 cups **Sysco Imperial Shredded Chicken Tenderloin**
1 tablespoon Arrezzio Imperial olive oil
½ cup Imperial Fresh red bell pepper, diced
½ cup Imperial Fresh white onion, diced
2 each Imperial Fresh garlic cloves, minced
2 tablespoons Imperial Fresh parsley, chopped
1 teaspoon Imperial/McCormick ground cumin
½ teaspoon Imperial/McCormick ground sumac
½ teaspoon Sysco Classic kosher salt
¼ teaspoon Sysco Imperial ground black pepper
¼ cup Sysco Classic walnuts, chopped
2 tablespoons pomegranate molasses

¾ cup Arrezzio Imperial olive oil
¼ cup Sysco Natural lemon juice
1 teaspoon Sysco Classic kosher salt
1 teaspoon Sysco Imperial ground black pepper
2 cups Imperial Fresh baby spinach
½ cup Sysco Imperial feta cheese, crumbled
½ cup Imperial Fresh parsley leaves
lemon wedges for garnish

METHOD

Flatbread Dough: Stir all ingredients in a bowl with a wooden spoon; transfer dough to lightly floured work surface and knead until smooth and elastic, about 2 minutes. Cover dough; let rest 30 minutes.

Spiced Chicken Filling: Heat oil in a sauté pan over medium-high heat. Add bell pepper and onion; cook until tender, about 5 minutes, stirring occasionally. Add garlic; cook until fragrant.

Stir in **Sysco Imperial Shredded Chicken Tenderloin**, parsley, cumin, sumac, salt and black pepper; cook until heated through. Remove from heat; stir in walnuts and molasses. Makes about 4 cups.

Turkish Flatbread: Divide flatbread dough into 8 pieces on lightly floured work surface; roll each piece into a very thin 12-inch circle.

CLICK TO SHOP INGREDIENTS

Top half of each circle with ½ cup spiced chicken filling; brush edges of circle with water. Fold remaining half of dough over filling (turnover-style); pinch edges to seal. Transfer flatbreads to parchment-lined sheet trays; cover and refrigerate. Makes 8 flatbreads.

To serve, heat a nonstick sauté pan over medium-high heat. Brush both sides of the Turkish flatbread with 1 tablespoon oil; add to sauté pan and cook until golden brown and crisp, about 8 minutes, turning once.

Whisk ½ tablespoon oil and lemon juice, salt and pepper in a bowl;

Add spinach, cheese and parsley. Serve spinach salad with spiced chicken-stuffed Turkish Flatbread garnished with lemon wedges.

VEGGIE PASTAS

Moroccan Lamb Orzo

Yield: 8 servings

INGREDIENTS

2 cups
1 tablespoon
1 tablespoon
1 cup

Moroccan Lamb

2 tablespoons
2 pounds
5 medium
1 large
1½ teaspoons
1½ teaspoons
1½ teaspoons
1 teaspoon
½ teaspoon
2 cups
1 cup
1½ cups
½ cup

Sysco Simply Plant Based Veggie Pasta – Orzo

Arrezio Imperial olive oil
Imperial Fresh parsley, chopped
Sysco Classic slivered almonds, toasted

Arrezio Imperial olive oil
Buckhead/Newport lamb shoulder, cubed
Imperial Fresh carrots, diced
Imperial Fresh yellow onion, diced
Imperial/McCormick ground cinnamon
Imperial/McCormick ground ginger
Imperial/McCormick turmeric powder
Sysco Classic kosher salt
Imperial/McCormick ground black pepper
vegetable stock
Sysco Imperial golden raisins
Sysco Classic chickpeas, drained and rinsed
Arrezio Classic green olives, halved

METHOD

Prepare **Plant Based Veggie Pasta – Orzo** as label directs; drain. Toss oil, parsley and **Plant Based Veggie Pasta – Orzo** in a bowl. Makes about 4 cups.

Moroccan Lamb: Heat oil in a saucepot over medium-high heat. Add lamb; cook until browned, about 5 minutes, stirring occasionally.

Transfer lamb to sheet tray. Add carrots and onion to same saucepot; cook until tender, about 10 minutes, stirring occasionally. Add cinnamon, ginger, turmeric, salt and pepper; cook until fragrant, about 1 minute, stirring occasionally.

Add stock; heat to a simmer. Reduce heat to medium-low. Stir in raisins and lamb; cover and cook until lamb is very tender, about 30 minutes, stirring occasionally.

Add chickpeas and olives; cook until heated through, about 5 minutes, stirring occasionally. Hold warm in a steam table for service. Makes about 8 cups.

To serve, heat a portion of **Plant Based Veggie Pasta – Orzo** mixture in a sauté pan over medium heat until heated through, about 3 minutes, stirring occasionally; stir in a portion of Moroccan lamb and serve sprinkled with a portion of almonds.

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Cuban-Style Pasta Salad

Yield: 16 servings

INGREDIENTS

2 pounds	Sysco Simply Plant Based Veggie Pasta - Penne
2 tablespoons	Arrezzio Imperial olive oil
1 cup	Butcher's Block pork tenderloin, diced
1 cup	Arrezzio Serrano ham, diced
1 cup	Block & Barrel Swiss cheese, diced
1 cup	Imperial Fresh cherry tomatoes, halved
½ cup	Block & Barrel gherkin pickles, diced
¼ cup	Imperial Fresh red onion, finely diced
1 teaspoon	Imperial/McCormick cumin
½ teaspoon	Imperial/McCormick dried oregano
½ teaspoon	Imperial/McCormick garlic powder

Citrus-Mustard Vinaigrette

⅓ cup	Sysco Natural lemon juice
¼ cup	Arrezzio Imperial olive oil
3 tablespoons	Sysco International Imperial whole-grain Dijon mustard
2 tablespoons	Sysco Classic honey
1 teaspoon	Sysco Classic kosher salt
½ teaspoon	Sysco Imperial ground black pepper

METHOD

Pasta: Prepare Plant Based Veggie Pasta - Penne as label directs; drain and cool. Drizzle **Plant Based Veggie Pasta - Penne** with oil. Makes about 16 cups.

Citrus-mustard vinaigrette: Whisk all ingredients in a bowl.

To Serve, toss all ingredients, pasta mixture and citrus-mustard vinaigrette in a bowl.

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Pesto-Shrimp & Zucchini Curly Noodles

Yield: 6 servings

INGREDIENTS

Pasta
1 pound Sysco
7 tablespoons
2 pounds raw

3 cups
3 Tablespoons
¾ cup

Mint Pesto
4 each
2 cups
1 cup
½ cup
¼ cup
½ cup

Roasted Red Onion
1 large
1 tablespoon

Simply Plant Based Veggie Pasta – Curly Noodle

Arrezzio Imperial olive oil
Portico Simply Shrimp 16-20 count
tail-off peeled and deveined
Imperial Fresh zucchini noodles
Arrezzio Imperial Parmesan cheese
Arrezzio Imperial pine nuts

Imperial Fresh garlic cloves
Imperial Fresh mint leaves
Imperial Fresh parsley leaves
Arrezzio Imperial Parmesan cheese, grated
Arrezzio Imperial pine nuts
Arrezzio Imperial extra virgin olive oil

Imperial Fresh red onion, cut into 1-inch pieces
Arrezzio Imperial olive oil

METHOD

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Prepare **Plant Based Veggie Pasta – Curly Noodle** as label directs; drain and drizzle with 1 tablespoon oil. Makes about 8 cups.

Toast pine nuts in a sauté pan over medium-high heat until lightly browned and fragrant, about 4 minutes; cool.

Mint Pesto: Purée all ingredients, except oil, in a food processor; with processor running, slowly drizzle in oil. Makes about 2 cups.

Roasted Red Onion: Toss onion and oil in a bowl; roast on a sheet tray at 450°F until golden brown and tender, about 10 minutes. Cool. Makes about 1 cup.

To serve, heat oil in a sauté pan over medium-high heat. Add shrimp; cook 3 minutes, turning once. Add **Sysco Simply Plant Based Veggie Pasta – Curly Noodle**, mint pesto and roasted red onion; cook until heated through and shrimp turns opaque throughout, about 3 minutes, stirring occasionally. Serve pasta mixture sprinkled with toasted pine nuts and cheese.



Cacio e Pepe Rotini

*with Charred Corn,
Bacon & Fresh Herbs*

Yield: 6 servings

INGREDIENTS

1 pound	Sysco Simply Plant Based Veggie Pasta – Rotini
1 tablespoon	Arrezzio Imperial olive oil
6 tablespoons	Arrezzio Imperial olive oil
1½ cups	fresh corn kernels
1½ cups	Sysco Classic thick-cut bacon, chopped
1½ cups	Arrezzio Imperial Parmesan cheese, grated
¼ cup	Imperial Fresh parsley, coarsely chopped
2 tablespoons	Imperial Fresh basil, coarsely chopped
½ teaspoon	Imperial/McCormick cracked black peppercorns for garnish

METHOD

Pasta: Prepare **Plant Based Veggie Pasta – Rotini** as label directs; reserve 1 cup pasta water, drain pasta.

To serve, heat oil in a sauté pan over medium-high heat. Add bacon; cook until crisp, about 5 minutes, stirring occasionally. Add a portion of corn; cook until golden brown, about 5 minutes, stirring occasionally. Add the **Plant Based Veggie Pasta – Rotini** and the reserved pasta water; cook until heated through, stirring occasionally. Remove from heat; stir in the cheese. Serve pasta sprinkled with cracked black pepper, fresh parsley and basil.

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SYSCO SIMPLY

PLANT-BASED CHEESECAKE

Caramelized Pear & Raspberry Cheesecake

Yield: 8 servings

INGREDIENTS

8 each	Sysco Simply Plant Based Cheesecakes – New York-Style
2 tablespoons	Wholesome Farms Imperial unsalted butter
⅓ cup	Sysco Classic granulated sugar
4 each	Bosc pears, halved, cored and sliced
1 cup	Arrezzio Imperial white balsamic vinegar
1 cup	Imperial Fresh raspberries, halved
2 teaspoons	Imperial Fresh thyme, chopped
½ Cup	Toasted hazelnuts for garnish

METHOD

Caramelized Pears: Melt butter in a sauté pan over medium heat. Add 1/3 cup of sugar and 1 tablespoon water; cook until golden brown, about 5 minutes, stirring occasionally. Add pears; cook until caramelized, about 6 minutes, carefully turning once with tongs. Cool. Makes about 2 cups.

White Balsamic Glaze: Cook vinegar and 1/3 cup of sugar in a saucepan over medium heat until thickened and reduced to about ½ cup. Cool.

To serve, garnish the **Sysco Simply Plant Based Cheesecake – New York-Style** with a portion of each caramelized pears, raspberries, white balsamic glaze, thyme and hazelnuts.

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Vegan Cherry-Chocolate Cheesecake Sundae

Yield: 8 servings

INGREDIENTS

8 each	Sysco Simply Plant Based Cheesecake – Chocolate
2 cups	coconut whipped topping
1 cup	dark chocolate chunks
½ cup	Sysco Classic sliced almonds

Warm Sweet Cherry Compote

2 cups	Sysco Classic frozen pitted cherries, thawed
⅓ cup	Sysco Classic granulated sugar
2 tablespoons	cherry liqueur
1 tablespoon	Sysco Natural lemon juice

METHOD

Warm Sweet Cherry Compote: Heat all ingredients and ⅓ cup water to a simmer in a saucepan over medium-high heat, stirring occasionally; reduce heat to low and simmer until cherries burst and mixture is thickened, about 15 minutes. Makes about 2 cups.

To serve, garnish the **Sysco Simply Plant Based Cheesecake – Chocolate** with warm sweet cherry compote, whipped topping, chocolate and almonds.

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Vegan Chocolate Drip Cheesecake

Yield: 8 servings

INGREDIENTS

8 each	Sysco Simply Plant Based Cheesecakes – Chocolate
1½ cups	fresh raspberries
½ cup	shaved dark chocolate
2 tablespoons	Baker's Source confectioner's sugar

Vegan Chocolate Ganache	
½ cup	Jade Mountain canned coconut milk
½ cup	dark chocolate chips

METHOD

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Vegan Chocolate Ganache: Heat coconut milk to a simmer in a saucepan over medium-high heat; whisk in chocolate until smooth. Makes about ¾ cup.

For serving, drizzle cheesecake with a portion of warm vegan chocolate ganache, allowing it to drip down the sides of the **Sysco Simply Plant Based Cheesecake – Chocolate**; garnish with raspberries, shaved chocolate and confectioner's sugar.

SUSTAINABLE AGAVE STRAWS



Cold Brew Coffee Colada Mocktail

Yield: 1 drink

INGREDIENTS

5 fluid ounces	Citavo Imperial cold brew coffee
2 fluid ounces	Sysco Classic piña colada cocktail mixer
1 fluid ounce	Wholesome Farms Classic heavy cream
1 cup	Ice
1 each	The Sustainable Agave Company Agave Straw 8"
¼ cup	Wholesome Farms whipped cream
1 tablespoon	toasted coconut chips

METHOD

To serve, shake coffee, piña colada mix, cream and ice in a cocktail shaker. Fill serving glass with ice; pour coffee mixture over ice. Add **The Sustainable Agave Company Agave Straw**; top with whipped cream and coconut chips.

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Mango Piña Colada Mocktail

Yield: 1 drink

INGREDIENTS

3 fluid ounces	Sysco Classic piña colada cocktail mixer
2 fluid ounces	mango purée
1 fluid ounce	Sysco Natural orange juice
1 fluid ounce	pineapple juice
½ cup	Ice
1 each	The Sustainable Agave Company Agave Straw 8" jumbo
1 each	Imperial Fresh mint sprig
1 each	Sysco Imperial mango slices

METHOD

For serving, shake piña colada mix, mango purée, orange juice, pineapple juice and ice in a cocktail shaker. Fill serving glass with ice; pour mocktail over ice. Add **The Sustainable Agave Company Agave Straw**; garnish with mint sprig and mango.

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Non-Alcoholic Pineapple-Jalapeño Margarita

Yield: 1 drink

INGREDIENTS

1 tablespoon	Sysco Classic kosher salt
1 fresh	Imperial Fresh pineapple, wedged
½ teaspoon	Tajín® seasoning
3 fluid ounces	Sysco Classic margarita cocktail mixer
2 fluid ounces	sparkling water
1 fluid ounce	pineapple juice
1 fluid ounce	sweetened lime juice
2 slices	Imperial Fresh jalapeño, pepper
1 teaspoon	Imperial Fresh cilantro, chopped
½ Cup	Ice
1 each	The Sustainable Agave Company Agave Straw 5"
1 each	Imperial Fresh cilantro sprig

METHOD

To serve, wet rim of a margarita glass with water; invert and dip into salt to coat.

Sprinkle pineapple with Tajín® seasoning.

Shake margarita mixer, sparkling water, pineapple juice, lime juice, jalapeño, cilantro and ice in a cocktail shaker.

Fill salt-rimmed glass with ice; pour margarita over ice. Add **The Sustainable Agave Company Agave Straw**; garnish with pineapple wedge and cilantro sprig.

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Strawberry-Lime Daiquiri Mocktail

Yield: 1 drink

INGREDIENTS

4 fluid ounces	Sysco Classic strawberry cocktail mixer
2 fluid ounces	sweetened lime juice
1 cup	crushed ice
½ cup	Sysco Classic frozen strawberries
1 teaspoon	rum extract
1 each	The Sustainable Agave Company Agave Straw 8"
1 each	Imperial Fresh strawberry, for garnish
1 each	Imperial Fresh lime wedge, for garnish

METHOD

To serve, purée strawberry purée, lime juice, ice, frozen strawberries and rum extract in a blender; pour into a serving glass. Add **The Sustainable Agave Company Agave Straw**; garnish with fresh strawberry and lime wedge.

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