



Recipe Book

SPRING 2022



**FRESH IDEAS AND INNOVATION
TO HELP YOU RUN YOUR BUSINESS
AND DRIVE PROFITS**



CUTTING EDGE SOLUTIONS

Sysco is your partner in providing irresistible menu options inspired by consumer-driven food trends. We proudly present Cutting Edge Solutions products that offer turnkey solutions that streamline back-of-house operations, and significantly reduce labor costs. Many of our Cutting Edge Solutions items allow operators to refresh their menu with exciting new menu offerings that can appeal to both existing and new consumers alike. Our products are sourced from outstanding suppliers at the forefront of foodservice innovations that meet the highest quality standards. Cutting Edge Solutions is offered exclusively to Sysco customers as part of our commitment to being your most valued and trusted business partner

Consumer-Driven Flavors

Elevate your menu offerings with chef-approved, on-trend ingredients that give you the freedom and inspiration to create one of a kind signature dishes.

Customer Satisfaction

Keep up with consumers' ever-changing dietary preferences with better-for-you products that will easily complement your current menu.

Cost-Saving Solutions

Minimize labor costs and save time with done-for-you products that offer superior value, versatility, and maximize profit potential.



INGREDIENTS

- 1 lb. Sysco Imperial Waffle Breeding Mix
- ¼ cup House Recipe Classic Hot Sauce
- 1-3 oz. Sysco Classic Chicken Cutlet
- 1 ⅔ cups Iced water
- 2 cups Sysco Classic AP flour
- Sysco Imperial Chili powder
- 1 ea. Bakers Source Brioche Bun
- 1oz. Wholesome farms butter unsalted
- 1 tsp of maple syrup,
- 2 ea. Imperial Fresh lettuce leaves
- 4-5 ea. Block & Barrel Hamburger Pickle Slices

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— Sysco —
Classic

Spicy Waffle Chicken Sandwich

METHOD

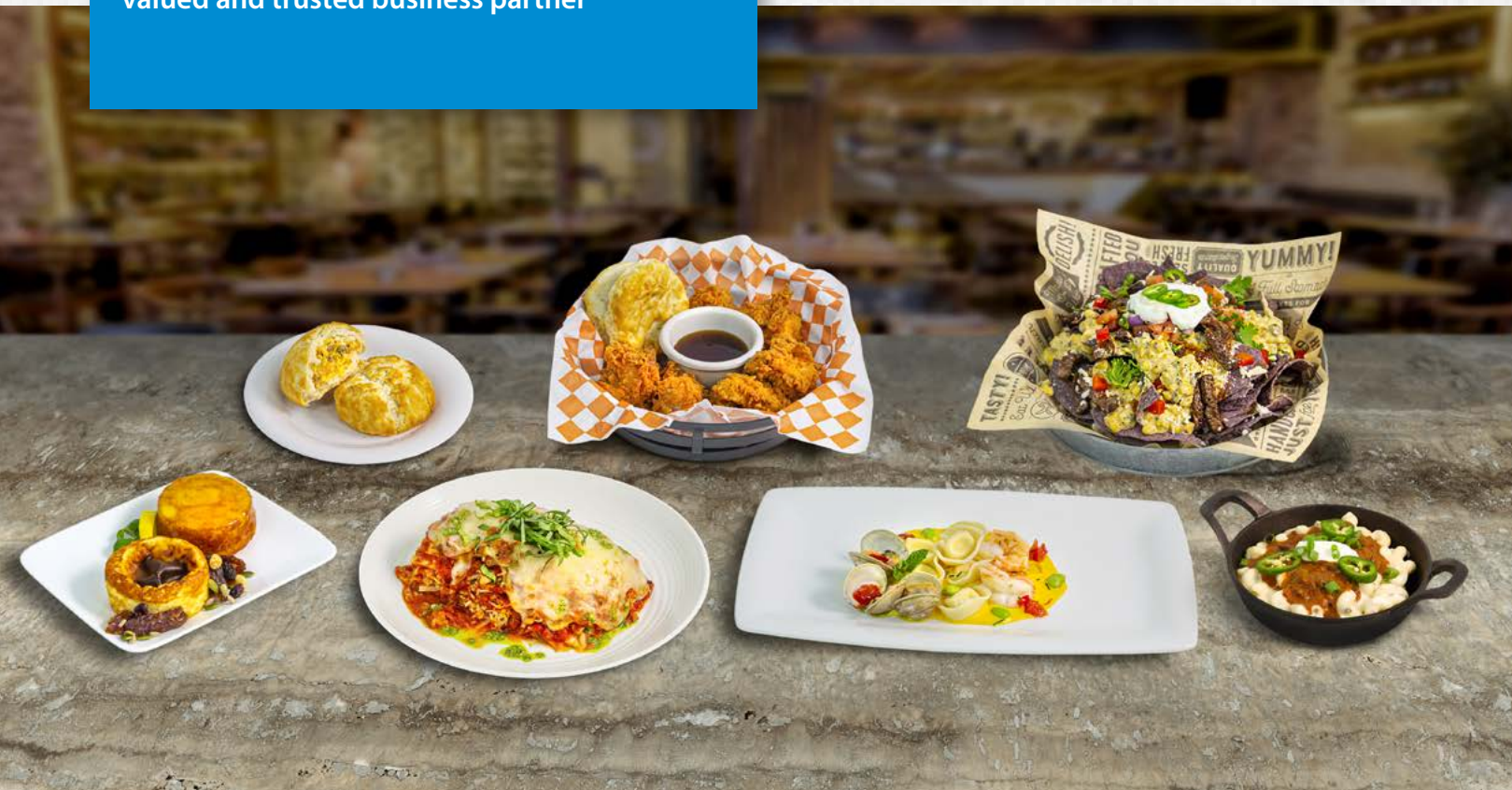
Fried Chicken Cutlet: Marinate the chicken cutlet in the hot sauce for 15 minutes. Make the batter by whisking the Waffle Breeding mix into the iced water until lump-free. Flour the chicken cutlet and shake off excess.

Dredge chicken in the waffle batter and return to the flour, gently removing. Carefully place in a 350° fryer for 4 ½ - 5 minutes, or until internal temperature reaches 165°. If necessary, rest a fry basket on top while cooking. Season immediately with the chili powder.

Maple Butter: Mix butter and maple syrup.

Sandwich: Spread maple butter on each side of the brioche bun. Build the sandwich with the lettuce on the bottom, followed by the pickles and fried chicken cutlet

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INGREDIENTS

1 lb. Sysco Imperial Waffle Breeding Mix

6-¾ oz. Sysco Classic Chicken Thigh boneless pieces

1 ⅔ cups Iced water

2 cups Sysco Classic AP flour

Wholesome Farms Butter, melted

Sysco Imperial Maple syrup

METHOD

Chicken Nuggets: Make the batter by whisking the Waffle Breeding mix in the iced water until lump-free. Dredge the chicken pieces in the waffle batter and place them in the flour, gently removing them.

Carefully place in a 350° fryer for 4 minutes, or until internal temperature reaches 165°. If necessary, rest a fry basket on top while cooking. Serve nuggets with a drizzle of melted butter and maple syrup.

Chicken Waffle Nuggets

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INGREDIENTS

1 lb. Sysco Classic Waffle Breeding Mix

1 ⅔ cups Iced water

2 cups Sysco Classic AP flour

1-2 oz. Sysco Classic Chicken Cutlet

Sysco Classic Salt

1 each 3.25", 3 oz. Sysco Baker's Source Buttermilk prebaked biscuit; can also utilize Sysco Baker's Source Waffle Biscuit

Honey butter

3-4 ea. Block & Barrel hamburger pickle slices

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Chicken Biscuit

METHOD

Fried Chicken Cutlet: Make the batter by whisking the Waffle Breeding mix into the iced water until lump-free. Dredge the chicken cutlet in the waffle batter and place in the flour, gently removing. Carefully place in a 350° fryer for 4 ½ - 5 minutes, or until internal temperature reaches 165°. If necessary, rest a fry basket on top while cooking. Season immediately with salt.

Sandwich: Brush each half of the warm biscuit with the honey butter. Place the fried chicken cutlet on the bottom piece of the biscuit and top with the pickles.

Additional Menu Ideas

Crispy Waffle Chicken: chicken thighs dredged in Sysco Imperial Waffle Breeding Mix and served crispy with mashed potatoes, brussels sprouts with honey

Waffle Chicken Tacos: chicken tenders dredged in Sysco Imperial Waffle Breeding Mix and served with purple cabbage slaw and spicy candied serrano aioli in a flour tortilla.

Waffle Fried Chicken Deviled Eggs: small strips of chicken thighs dredged in Sysco Imperial Waffle Breeding Mix and fried until crispy, then placed on top of deviled eggs and dusted with chili powder.

INGREDIENTS

6 oz. Casa Solana Mexican Street Roasted Corn Dip

1 Sysco Simply Plant Based Cauliflower Crust

4 oz. Sysco Imperial Shredded Chicken Tenderloin

Pea Sprouts

1/2 cup Imperial Fresh Red Bell Pepper (Diced)

1 bunch Fresh Pea Sprouts

2 oz. Queso Fresco Shredded (Optional)

1 tbsp. Pica y Salpica Cotija Cheese Crumbled (Optional)

2 oz. Franks Red Hot Sauce

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METHOD

Pre-Preparation: Thaw cauliflower crust at room temperature for thirty minutes before assembling the dish. Mix shredded chicken with buffalo sauce.

Assemble the pizza: Lay the crust onto a pizza screen or baking sheet. Spread the Casa Solana Mexican Street Roasted Corn Dip, shredded chicken and peppers evenly over the pizza crust leaving a 3/4" -1" border on the edges.

Bake hot at 450° F for 8 minutes, until golden brown, and crust is crispy. Top finished pizza with pea sprouts.

Street Corn Crispy Pizza



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INGREDIENTS

3 oz. Casa Solana Mexican Street Roasted Corn Dip

1 Buckhead Ground Beef Patty (4-6oz.)

1 ea. Baker Source Brioche Bun

1 oz. Imperial Fresh Jalapeños roasted

1 slice Block & Barrel Pepper Jack Cheese

2 Imperial Fresh Tomato Slices

1 pc. Imperial Fresh Lettuce leaf

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Fiery Street Corn Burger

METHOD

Preparation: Grill Beef Patty, then melt pepper jack cheese on top. Toast Bun on Griddle. Heat Casa Solana Mexican Street Roasted Corn Dip.

Burger build: Place leaf lettuce on heel of the bun, then place tomato slices. Place grilled burger with cheese on top of the tomato slices, then portion 3 oz. of Casa Solana Mexican Street Roasted Corn Dip on top. Garnish with roasted jalapeños. Serve with bun shingled on the side.



INGREDIENTS

4 oz. Casa Solana Mexican Street Roasted Corn Dip

4 oz. Casa Solana Classic Yellow or White Corn Tortilla Chips

2 oz. Pica & Salpica Queso Blanco

1 oz. Crumbled Cotija Cheese

1 each Imperial Fresh Grape Tomatoes (Diced)

1 oz. Sliced Imperial Fresh Jalapeños (fresh)

1 tbsp. Imperial Fresh Chopped Cilantro

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METHOD

Pre-Preparation: Heat Queso Blanco and Casa Solana Mexican Street Roasted Corn Dip to an internal temperature of 135°F or higher (Serve Safe Standard 135°F for 15 seconds) and hold hot until time to assemble.

Prepare the Nachos: 4 oz. Casa Solana Tortilla Chips on a platter. Ladle queso over tortilla chips. Portion Casa Solana Mexican Street Roasted Corn Dip evenly over tortilla chips. Sprinkle crumbled cotija cheese over nachos. Top with diced tomatoes. Garnish with sliced jalapeños and fresh chopped cilantro.

Mexican Street Corn Nachos



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INGREDIENTS

4 oz. Sysco Simply Plant Based Bolognese

5 oz. Sysco Simply PB Penne pasta

1 oz. Arrezio EV00

3 oz. Imperial Fresh minced garlic, onions, carrots

3 oz. Arrezio Marinara Sauce

2 oz. Vegan mozzarella

1 oz. Vegan parmesan

1 tsp. Arrizio Basil Pesto

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Bolognese Baked Ziti

METHOD

Cook Penne pasta until a la dente, fold the penne and the plant based bolognese together, spoon into cast iron skillet top with vegan cheese and bake at 350 degrees until golden brown with an internal temp. of 165 degrees. Drizzle with Arrezio basil pesto.

INGREDIENTS

- 4 oz. Sysco Simply Plant Based Bolognese
- 6 oz. Pasta LaBella Lasagna Pasta Sheets
- 1 oz. Arrezzio EVOO
- 3 oz. Imperial Fresh minced or diced garlic, onions, and carrots
- 3 oz. Arrezzio Marinara Sauce
- 2 oz. Vegan mozzarella cheese
- 1 oz. Vegan parmesan Cheese

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METHOD

In a pot, add the EVOO and mixed veggies and the marinara and cook for 2 minutes. Layer the pasta sheets, Bolognese and vegan cheese in 5 layers. Bake the lasagna in the oven for 15 minutes. Serve with a tomato marinara sauce.

Meatless Lasagna



INGREDIENTS

- 2 cups Sysco Simply Plant Based Bolognese
- 4-5 ea. Imperial Fresh Eggplant
- 1 c. Sysco Simply Plant Based Vegan Shredded Mozzarella
- 2 tsp Imperial/McCormick Red Pepper Flakes
- 1/8 c. Vegan parmesan
- 2-3 ea. Imperial Fresh Basil Leaves

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Eggplant Bolognese

METHOD

For each layer arrange cooked sliced Imperial Fresh Eggplant as a base layer, then add Bolognese and vegan mozzarella. Heat the remaining Sysco Simply Plant Based Bolognese in a small pot over medium heat. Once warmed, top about ½ cup of the vegan bolognese on each serving layer.

Garnish as desired with red pepper flakes, vegan parmesan or basil.



INGREDIENTS

- 2 cups Sysco Simply Plant Based Chili
- 4 Bakers Source Hot Dog Buns
- 4 Vegan Hot Dogs
- 1 cups Simply Plant Based Cheddar Cheese, shredded
- 2 Imperial Fresh Jalapenos, thinly sliced
- ½ Imperial Fresh White Onion, diced

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METHOD

Cook vegan hot dogs according to the package. While the hot dogs are cooking, slice open the hot dog buns and heat a greased pan over medium heat. Lightly toast each bun. Heat the chili in a microwave-safe bowl for 2-3 minutes, stir, and cook for another 2-3 minutes.

While the chili is heating, slice the jalapeños and chop onion to the desired size. Place the hot dogs in the toasted buns, spoon the chili, and top with shredded cheese. Garnish with jalapeños and onion.

Vegan Chili Dogs



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INGREDIENTS

- 2 cups of Sysco Simply Plant based Chili
- 2 cups of Sysco Classic Vegetable Broth
- 1 Box- 8 oz. Macaroni Pasta (can swap for desired pasta)
- 1-2 cups Simply Plant Based Cheddar Shredded Vegan Cheese
- 1 tbsp. Nutritional Yeast
- 3 slices Imperial Fresh Jalapeños
- Optional Garnishes: sliced green onion, cilantro, avocado

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Vegan Chili Mac & Cheese

METHOD

Heat the vegan chili and vegetable broth in a pot over medium heat. Add uncooked pasta and stir to combine. Cover, heat to a boil over medium-high heat, stirring frequently, to prevent pasta from sticking to the bottom of the pot. Once it reaches a boil, turn the heat down to low and bring to a simmer. Let simmer for 12-15 minutes, or until the pasta is tender and the sauce is thick.

Once pasta is cooked, add the vegan shredded cheese and nutritional yeast, and stir until cheese is melted and thoroughly combined. Serve hot, garnish as desired.



INGREDIENTS

1 Individual Sweet Street Basque Cheesecake

1 oz. Sysco Classic Caramel Sauce

¼ ea. Imperial Fresh Sliced Apples

1 tbsp. Pomegranate

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Apple Caramel Basque Cheesecake

METHOD

Remove cheesecake from the tray while still frozen, remove the cardboard disc from the bottom of the cheesecake. Thaw under refrigeration overnight (preferred method) or at room temperature for 3 hours. Spoon caramel on a plate or create caramel art on a plate. Place Individual Basque Cheesecake on a plate, chilled. Garnish with apples and pomegranates.

INGREDIENTS

1 Individual Sweet Street Basque Cheesecake

5 ea. Imperial Fresh Berries

1 oz. Wholesome Farms Whipped Cream

Imperial Fresh Mint leaves

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METHOD

Remove cheesecake from the tray while still frozen. Remove the cardboard disc from the bottom of the cheesecake. Thaw under refrigeration overnight (preferred method) or at room temperature for 3 hours.

Place on a plate, chilled. Top with whipped cream. Add berries and garnish with mint fresh leaves and serve.

Basque Cheesecake with Berries & Whipped Cream



INGREDIENTS

- 1 Individual Sweet Street Olive Oil Citrus Cake
- 1 tsp. Blueberry Jam
- 1 ea. slice Imperial Fresh Lemon
- 1 oz. Imperial Fresh Blueberries
- 1 ea. Imperial Fresh Mint leaves

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Olive Oil Citrus Cake with Blueberries & Lemon

METHOD

Remove cake from the tray while still frozen. Thaw under refrigeration overnight (preferred method) or at room temperature for 3 hours. Best served ambient. May be heated (20 seconds in a microwave oven from refrigeration) and served warm, maintaining its moisture. Top with jam. Add lemon slices, blueberries, garnish with mint and serve.

INGREDIENTS

- 1 Individual Sweet Street Olive Oil Citrus Cake
- 1 ea. Sprig of Imperial Fresh Rosemary
- 1 slice Imperial Fresh Sliced Lemon
- 2 ea. Imperial Fresh Strawberries
- 1 tbsp. Sysco Classic Honey
- 1 tsp. Sysco Classic Sliced Almonds

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METHOD

Remove cake from the tray while still frozen. Thaw under refrigeration overnight (preferred method) or at room temperature for 3 hours. Best served ambient. May be heated (20 seconds in a microwave oven from refrigeration) and served warm, maintaining its moisture. Drizzle honey, top with sliced lemon, sliced almonds, strawberries, a sprig of fresh rosemary and serve.

Olive Oil Citrus Cake with Strawberries & Honey



INGREDIENTS

- 8 ea. Arrezzio Imperial Gluten-Free Four-Cheese Tortelloni
- 1 oz. Arrezzio EVOO
- ½ oz. Imperial Fresh Minced Garlic
- 6 oz. Sysco Imperial Fresh vegetables
- 8 oz. Sysco Classic Vegetable Stock
- 5 ea. Greco Sausage Meatballs

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Italian Wedding Soup

METHOD

In a pot, add the oil and garlic and cook for 1 minute. Add the vegetables and roast for 2 minutes. Add the stock and meatballs. Boil for 2 more minutes and add the Arrezzio Imperial Gluten-Free Four-Cheese Tortelloni. Serve and Mangia!

INGREDIENTS

- 8 ea. Arrezzio Imperial Gluten-Free Four-Cheese Tortelloni
- 1 oz. Wholesome Farms butter
- ½ oz. Imperial Fresh Minced Garlic
- 3 ea. Portico Imperial Clams
- 3 ea. Portico Deveined Shrimp 21/25
- 1 pinch Arrezzio Saffron
- 2 oz. Wholesome Farms Heavy Cream
- 4 oz. Pod Sysco Classic Edamame

CLICK TO SHOP INGREDIENTS



METHOD

In a sauté pan, add the butter and garlic. Cook for 2 minutes and then add seafood. Cook until the clams are open. Set aside. In a sauté pan, toast the saffron and add the heavy cream. Reduce until smooth. Cook the Arrezzio Imperial Gluten-Free Four-Cheese Tortelloni in boiling water for 4 minutes. Then add the seafood and edamame before serving.

Tortelloni Zafferano





INGREDIENTS

- 8 ea. Arrezzio Imperial Gluten-Free Four-Cheese Tortelloni
- 1 oz. Arrezzio EV00
- ½ oz. Imperial Fresh Minced Garlic
- 4 oz. grilled Greco Sausage
- 1 oz. Arrezzio Sundried Tomatoes
- 4 oz. Imperial Fresh Purple Cabbage
- 2 oz. Imperial Fresh Sweet Red Bell Pepper

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Tortelloni E Salsiccia

METHOD

In a sauté pan, add the oil and garlic and cook for 1 minute. Add the sliced grilled sausage and cabbage. Add Sundried Tomato. In a pot, cook the Arrezzio Imperial Gluten-Free Four-Cheese Tortelloni. Then add the sauce and serve.

Stuffed Sausage, Egg and Cheese Biscuit

Serving suggestion: Serve with a side of mixed fruit and coffee or tea for a quick to prepare breakfast.



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Stuffed Buttermilk Biscuit





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