

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.







3 ea. Sysco Simply Plant Based Cauliflower Tortilla 6"

6 oz. Sysco Simply Plant Based Protein (Pulled Oats)

3 tablespoons avocado oil

4 Imperial Fresh Garlic Cloves, minced

2 chipotle peppers in adobo sauce

1 cup vegetable stock

2 tbsp. Sysco Natural Fresh Lime Juice

½ tbsp. Sysco Imperial

McCormick Dried Oregano

½ tbsp. Sysco Imperial Ground Cumin

1/2 tsp. Sysco Classic Kosher Salt

½ tsp. Sysco Imperial Fresh Ground Black Pepper

8 tsp. Sysco Imperial McCormick Ground Cloves

½ ea. Imperial Fresh Avocado

1 ea. Imperial Fresh Radish thinly sliced.

1 ea. Imperial Fresh Lime sliced into 8 wedges.

4 sprigs Imperial Fresh Cilantro

2 oz. Imperial Fresh Salsa Verde

2 oz. Casa Solana Taco Salsa

1 tbsp. Pica y Sal pica Cotija Cheese

METHOD:

Cook the Cauliflower Tortillas over a grill until nice and pliable.

Heat oil in a saucepan over medium-high heat; add plant based protein and cook until golden brown, about 5 minutes, stirring frequently.

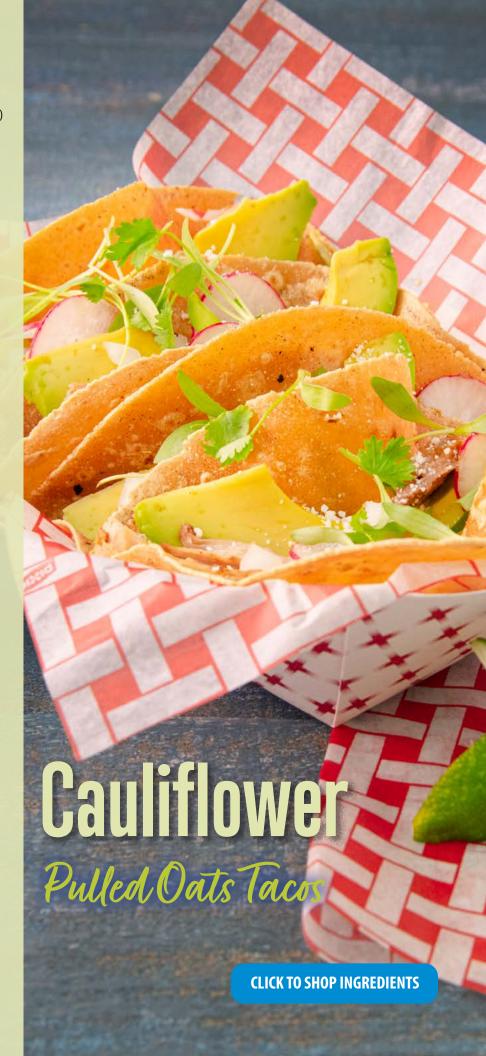
Add garlic and chipotle peppers; cook until fragrant, about 2 minutes, stirring frequently.

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.

Fill each taco with the 2 oz. pulled oats and top with sliced avocado, thinly sliced radishes, cilantro sprigs and grated cotija cheese if desired.

Garnish with salsas and lime wedges.









1 Sysco Simply Plant Based Sprouted Grain Hamburger Wheatberry Buns

2 oz. Sysco Classic Hot Sauce

6 oz. Sysco Classic Chicken Thighs Boneless Skinless Jumbo Frozen

2 oz. Sysco Classic Homestyle Coleslaw

1 oz. Block & Barrel Chip Bread & Butter Pickles

2 oz. House Recipe Ketchup

1/4 lb. Sysco Imperial Fries

½ oz. Imperial Fresh Arugula

3 oz. Sysco Imperial Spice Pepper Cayenne Ground

1.5 oz. Sysco Classic Sugar Brown Light Cane

.15 oz. Sysco Imperial Spice Chili Powder Light

.15 oz. Sysco Imperial Spice Garlic Powder

.15 oz. Sysco Imperial Spice Paprika Extra Fancy

64 oz. Fry-On Shortening Liquid Zero Trans Fat

1 lb. Sysco Classic Flour All Purpose

Hotel & Restaurant Bleached Enriched Malted

1/4 lb. Sysco Classic Corn Starch

1/4 lb. Sysco Classic Breadcrumbs Plain Fine

1 oz. Sysco Imperial Spice Pepper Supreme

8 oz. Wholesome Farms Classic Buttermilk

1 Wholesome Farms Classic Egg Shell

Extra Large White

1 oz. Sysco Imperial Mayonnaise Culinary Premium









- 1 ea. Sysco Simply Plant Based Sprouted Grain Hamburger Oats Buns
- 1 oz. Sysco Imperial Mayonnaise
- 1 ea. 1/4" slice Imperial Fresh Tomatoes
- 1 ea. Leaf of Boston Bibb Lettuce.
- 4 ea. Block & Barrel Pickles
- 1 ea. Block & Barrel American Cheese yellow sliced
- 1 ea. Buckhead Dried Aged Buckhead Chuck Patty
- 2 ea. slices Sysco Imperial Fresh Red Onion
- 3 oz. Sysco Imperial Steak Fries
- 2 oz. House Recipe Ketchup

METHOD:

Place burger on hot griddle or grill and cook to desired temperature.

Butter the oat grain bun both side with the mayonnaise and toast.

Add a slice of American cheese to burger and let melt.

Build the sandwich, start with the bibb lettuce, tomato, onion, and pickles.

Top with the burger, add top and toothpick.
Serve with Sysco Imperial Steak Fries and
House Recipe ketchup.



SYSCO SIMPLY Sprouted Salmon Sandwich **INGREDIENTS:** 1 ea. Sysco Simply Plant Based Sprouted Grain **Hamburger Oats Buns** 2 oz. Portico Classic Smoked Salmon 1 oz. Wholesome Farms Classic Cream Cheese 1 ea. Wholesome Farms Eggs 2 ea. 1/4" sliced Imperial Fresh Tomatoes 1/4 cup Imperial Fresh Arugula 2 ea. sliced Imperial Fresh Red Onions 1 oz. Sysco Imperial Mayonnaise Salt & Pepper to taste **METHOD:** Butter the oat grain bun both sides with the mayonnaise and toast on griddle. Poach the egg in boiling water with a tsp. of white vinegar to set the white. Build the sandwich by spreading cream cheese on the bottom slice, top with Arugula, sliced tomatoes, and red onion rings. Top with the slices of smoked salmon and the warm poached egg, season with salt and pepper, (optional) garnish with capers and serve open faced.

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Grilled Tamari Butter Sirloin Steak **INGREDIENTS: Tamari Butter** 3/4 cup Wholesome Farms Imperial unsalted butter, softened 2 tbsp. reduced sodium Tamari 2 tbsp. White Miso Paste **Sriracha Roasted Vegetables** 1 lb. Imperial Fresh Wild Mushrooms, coarsely chopped 3 Imperial Fresh Leeks, trimmed and quartered lengthwise 2 cups Imperial Fresh Shaved Carrots 2 tbsp. Sysco Supreme Sesame Oil 2 tbsp. Sriracha Chili Sauce **For Serving** 4 Sysco Classic Sous Vide Sirloin Steaks 2 tbsp. Sysco Supreme Sesame Oil toasted Sysco Imperial Sesame Seeds for garnish <mark>Sysco —</mark> Classic





Pink Peppercorn Béarnaise

1/4 cup Sysco Classic White Wine Vinegar

- 2 tbsp. minced Imperial Fresh Shallots
- ½ tsp. 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 tbsp. Wholesome Farms Classic Heavy Cream
- 5 tbsp. Wholesoffie Fairns Classic Heavy Ci
- 1 tbsp. Imperial Fresh Chopped Chives
- 2 tbsp. Imperial Fresh Lemon Juice
- ½ tbsp. chopped Imperial Fresh Tarragon
- ½ tsp. Sysco Classic Kosher Salt

For Serving

4 Sysco Classic Sous Vide Sirloin Steaks

- 2 tsp. Sysco Classic Kosher Salt
- 1 tsp. Sysco Imperial Fresh Ground Black Pepper
- 1/4 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

METHOD:

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 mediumhigh 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 microherbs and additional pink peppercorns.





1/4 cup Sysco Supreme Sesame Oil

- 4 cups Sysco Simply Plant Based Protein (Pulled Oats™)
- 2 tablespoons Imperial Fresh Ginger, julienned
- 1/4 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

1/4 cup Low-Sodium Tamari

1tbsp. Sysco Classic Granulated Sugar

1 tsp. Cracked Szechuan Peppercorn

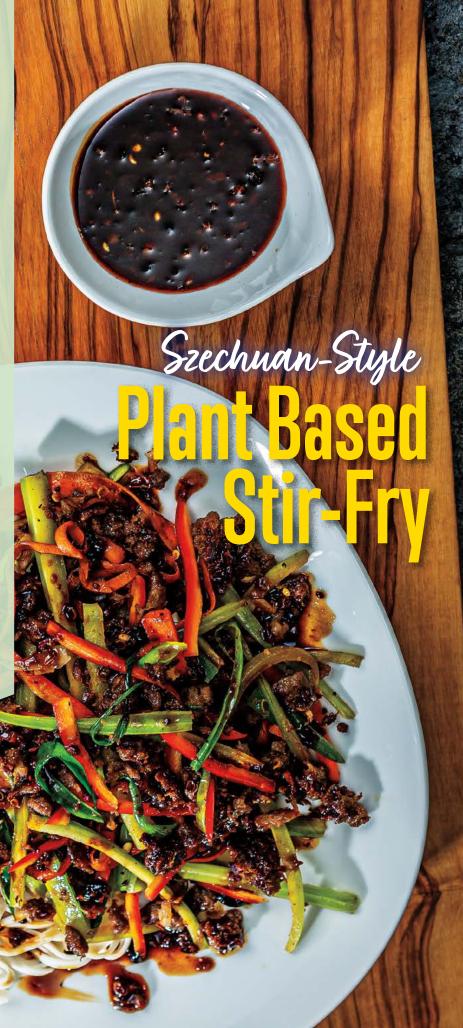
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1½ tsp. Sysco Imperial Red Pepper Flakes

steamed Asian-style Noodles

METHOD:

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 fl akes; cook until slightly reduced, about 2 minutes. Serve stir-fry with a portion of noodles and additional chili black bean sauce.





Pasta

1 lb. Pasta LaBella Rigatoni1 tbsp. Arrezzio Imperial Olive Oil

Vegan Pomodoro Sauce

1tbsp. Arrezzio Imperial Olive Oil 2 Imperial Fresh Garlic Cloves, minced 2 Imperial Fresh Shallots, minced ½ tsp. Sea Salt

¼ tsp. Sysco Imperial Fresh Ground Black Pepper 3½ cups Sysco Imperial Canned Diced Tomatoes, undrained

8 tsp. Baker's Source Cane Sugar ½ cup raw Sysco Imperial cashews 1 tbsp. Sysco Imperial Tomato Paste

1/4 cup Arrezzio Imperial Olive Oil

For Serving

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 tsp. Sysco Imperial Fresh Ground Black Pepper

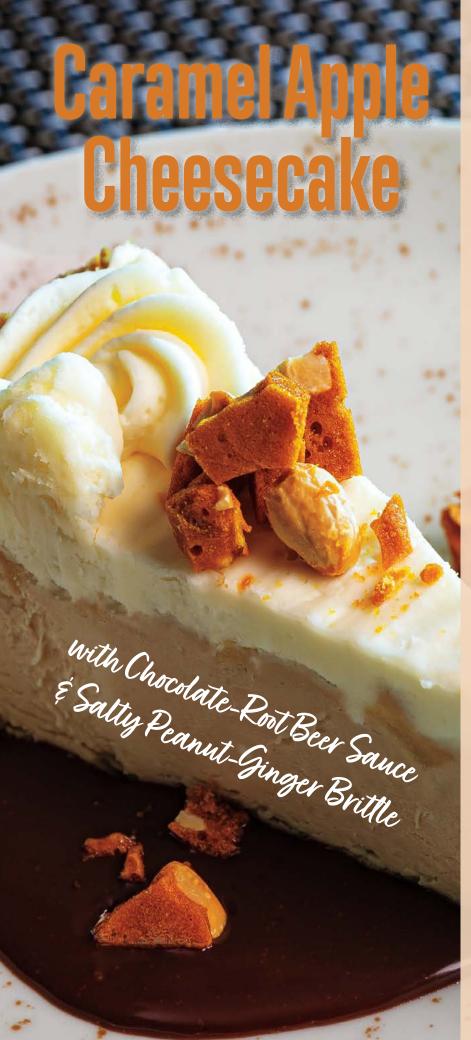
METHOD:

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.







Chocolate-Root Beer Sauce

1/3 cups Root Beer ½ cup Wholesome Farms Classic Heavy Cream ½ pound Dark Chocolate Pistoles

2½ cups Sysco Classic Granulated Sugar

Salty Peanut-Ginger Brittle

¼ cup Sysco Classic Corn Syrup
 ¼ cup Water
 2 tbsp. Wholesome Farms Imperial Unsalted Butter
 1½ cups Sysco Classic Roasted Unsalted Peanuts
 1 tsp. Sysco Classic Baking Soda
 1 tsp. Imperial Fresh Grated Ginger
 1 tsp. Sysco Classic Kosher Salt
 2 tsp. Flaky Sea Salt

For Serving

1 Sysco Imperial Dessert Mashup -Caramel Apple Cheesecake

METHOD:

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 3 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.

CLICK TO SHOP INGREDIENTS



Brown Butter-Almond Streusel

3/4 cup Wholesome Farms Imperial Unsalted Butter

1 cup Sysco Classic All-purpose Flour

34 cup Sysco Classic Sliced Almonds

½ cup packed Sysco Classic Brown Sugar

½ tsp. Sysco Imperial Cinnamon

½ tsp. Sysco Classic Kosher Salt

Blueberry Whipped Cream

1 cup Wholesome Farms Classic Heavy Cream

1/4 cup Blueberry Preserves

1 tsp. Sysco Imperial McCormick Vanilla Extract

For Serving

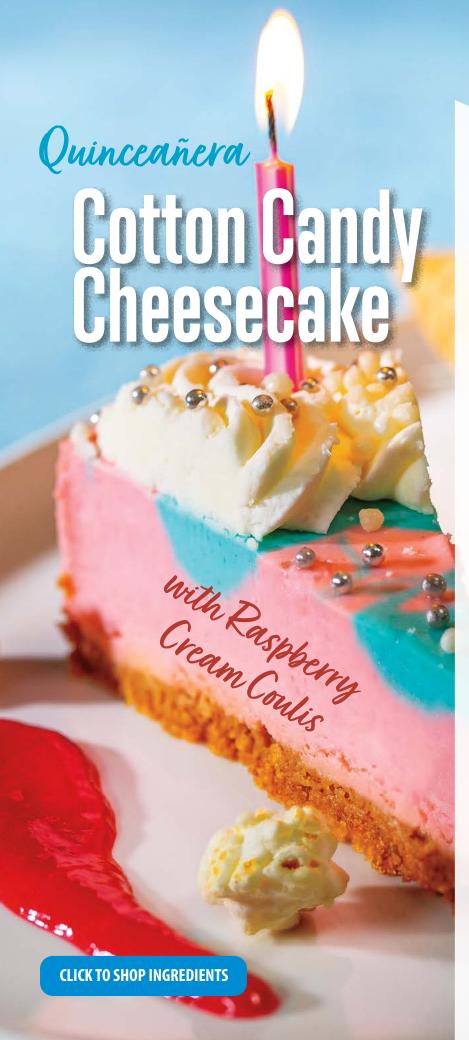
1 Sysco Imperial Dessert Mashup -Lemon Poppy Seed Bread Cheesecake1 cup Imperial Fresh BlueberriesImperial Fresh Mint Sprigs

METHOD:

Brown Butter-Almond Streusel: Cook butter in a saucepot over medium heat until golden brown; remove from heat and cool slightly. Toss fl our, 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 3½ 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 2½ cups.

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





Raspberry Cream Coulis

2 cups Imperial Fresh Raspberries
3 cup Sysco Classic Granulated Sugar
2 tbsp. Sysco Natural Fresh Lemon Juice
3 tbsp. Wholesome Farms Classic Heavy Cream

Vanilla Whipped Cream

1 Vanilla Bean, seeded
 1 cup Wholesome Farms Classic Heavy Cream
 ¼ cup Sysco Classic Powdered Sugar
 1 tsp. 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

METHOD:

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 2½ 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.

— <mark>Sysco</mark> — Imperial





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