

Chorizo Verde

Made with fresh poblano peppers, leafy greens, pineapple, and a perfectly balanced spice blend, this bold, authentic chorizo verde delivers a fresh, dynamic flavor in every bite. Its natural green color—derived from plants—comes without artificial coloring, while its nitrate-free, preservative-free profile makes it a clean-label option diners crave. From tacos and breakfast classics to elevated small plates, chorizo verde offers a versatile ingredient for menus that demand creativity, quality, and a health-conscious edge.

WHY WE LOVE IT

- **One-of-a-Kind Offering:** The only chorizo verde available in national distribution—set your menu apart by being the first to feature it.
- **Versatile & Clean:** Perfect for any dish where protein shines. Cooks up without excess grease or oil, ensuring a clean presentation.
- **Bold Latin Flavors:** A distinctive flavor profile that highlights the authentic, vibrant taste of Mexican cuisine in every bite.
- **Balanced & Unique:** Starts with a light, fresh mouthfeel, unfolds with familiar Mexican spices, and finishes with a perfectly balanced kick.
- **Naturally Vibrant:** Maintains its color after cooking, adding visual appeal to every plate.

CHORIZO VERDE QUESO FLAMEADO

Combining melted, bubbling cheese with the vibrant flavors of chorizo verde, this offering delivers mild heat and savory depth. Served sizzling and ready to scoop with warm tortillas, it's the ultimate tableside crowd-pleaser.





CHORIZO VERDE HASH WITH SUNNYSIDE EGGS

Bold, herbaceous chorizo verde, sautéed with crispy potatoes, peppers, and onions, topped with sunny-side-up eggs for a rich, runny finish. A vibrant twist on classic hash.

APPLICATIONS

- Versatile across cuisines, swap it in for any protein to add a bold Latin twist
- Use to elevate classics like pizza, sliders, or stuffed peppers
- Create standout dishes like choripán, nachos, or seafood pairings like mussels and shrimp scampi
- Perfect for grilling, smoking, broiling, or sautéing

FUN FACTS

According to an NRA survey, 50% of respondents enjoy Mexican cuisine at least once a month, with an additional 31% indulging occasionally. It is especially popular in the West, which is home to the largest Mexican-American population.

“Americans are more adventurous and sophisticated about exploring new cuisines and flavors than a decade ago, particularly in restaurants,” says Annika Stensson, Director of Research Communications at the National Restaurant Association.

One of the top four trends from the 2024 NRA Show highlights the growing demand for clean-label products and minimally processed foods, aligning with consumer preferences.