Recipe Book

FRESH IDEAS AND INNOVATION
SPRING 2021

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 done-for-you meal options that streamline back-of-house operations, and significantly reduce labor costs. Cutting Edge Solutions will not only refresh your menu with exciting new offerings, you’ll also increase traffic, maximize profitability, and create excitement in guests old and new. Our products are sourced from outstanding suppliers at the forefront of culinary 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**
 Seamlessly respond to 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.
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Yield: 8 servings

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>2½ pounds Portico Classic Mexican Street Corn Breaded Shrimp</td>
<td></td>
</tr>
<tr>
<td>2 each</td>
<td>Imperial Fresh avocado, peeled, pitted and sliced</td>
</tr>
<tr>
<td>1 cup</td>
<td>Sysco Pica Y Salpica Imperial Cotija cheese, crumbled</td>
</tr>
<tr>
<td>1 cup</td>
<td>Imperial Fresh red bell pepper, diced</td>
</tr>
<tr>
<td>8 each</td>
<td>Imperial Fresh lime wedges for garnish</td>
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<tr>
<td>1 quart</td>
<td>Jade Mountain canned coconut milk</td>
</tr>
<tr>
<td>2 cups</td>
<td>Sysco International Imperial dry quinoa</td>
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<tr>
<td>1 teaspoon</td>
<td>Imperial Fresh lime zest</td>
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<tr>
<td>2 each</td>
<td>Imperial Fresh garlic cloves, minced</td>
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<tr>
<td>2 cups</td>
<td>Casa Solana black beans, drained and rinsed</td>
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<tr>
<td>2 tablespoons</td>
<td>Sysco Natural lime juice</td>
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<tr>
<td>1 tablespoon</td>
<td>Imperial Fresh cilantro, chopped</td>
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<tr>
<td>1 tablespoon</td>
<td>Arrezzio Imperial olive oil</td>
</tr>
<tr>
<td>2 teaspoons</td>
<td>Imperial Fresh orange zest</td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>Imperial Fresh lime zest</td>
</tr>
<tr>
<td>1 tablespoon</td>
<td>Arrezzio Imperial olive oil</td>
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<tr>
<td>2 cups fresh</td>
<td>corn kernels</td>
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**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.


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.
Yield: 8 servings

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** Portico Classic Mexican Street Corn Breaded Shrimp
- **24 (6-inch)** Casa Solana Classic flour tortillas
- Sysco Imperial nonstick cooking spray
- **Red Cabbage Slaw**
  - **3 cups** Imperial Fresh red cabbage julienned
  - **1 cup** Imperial Fresh carrots julienned
  - **¼ cup** Imperial Fresh cilantro leaves
  - **3 tablespoons** Sysco Natural lime juice
  - **2 tablespoons** Arrezzio Imperial olive oil
  - **1 tablespoon** Sysco Classic granulated sugar
  - **1 teaspoon** Sysco Classic kosher salt
  - **½ teaspoon** Sysco Imperial ground black pepper
- **Lime Aioli**
  - **2 each** Imperial Fresh garlic cloves
  - **1 cup** Sysco Imperial mayonnaise
  - **2 tablespoons** Imperial Fresh lime zest
  - **1 tablespoon** Sysco Natural lime juice
- **Garnish**
  - **1 cup** queso fresco, crumbled
  - **8 each** Imperial Fresh cilantro sprigs
  - **8 each** Imperial Fresh lime wedges

#### 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.
Yield: 6 servings

**INGREDIENTS**

- 1½ pounds Portico Classic Mexican Street Corn Breaded Shrimp
- 6 slices Block & Barrel Muenster cheese
- 6 brioche Baker's Source burger buns, split
- 6 slices Imperial Fresh red onion
- 6 slices Imperial Fresh beefsteak tomato
- ⅓ cup Imperial Fresh cilantro sprigs

**Garlic-Poblano Mayo**
- 2 each Imperial Fresh garlic cloves, minced
- ½ cup Sysco Imperial mayonnaise
- ¼ cup Imperial Fresh poblano pepper, chopped

**Chorizo Burger Patty**
- 1½ pounds Fire River Farms ground beef
- ½ pound Casa Solana chorizo, casings removed
- ½ teaspoon Sysco Classic kosher salt
- ½ teaspoon Imperial/McCormick ground black pepper

**METHOD**

**Garlic-Poblano Mayo**

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

**Chorizo Burger Patty**

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.
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
- Arrezzio 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 radishes, diced
3 tablespoons
- Sysco Imperial red wine vinegar
2 tablespoons
- Imperial Fresh cilantro, chopped
2 tablespoons
- Arrezzio Imperial olive oil
½ teaspoon
- Sysco Classic kosher salt
½ teaspoon
- Imperial/McCormick ground black pepper

**METHOD**

**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.
Yield: 8 servings

**INGREDIENTS**

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<tr>
<th>Quantity</th>
<th>Description</th>
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<tbody>
<tr>
<td>8 each</td>
<td>Sysco Classic Crispy Milanese Chicken Breasts</td>
</tr>
<tr>
<td>2 each</td>
<td>Baker’s Source French baguettes</td>
</tr>
<tr>
<td>½ cup</td>
<td>Wholesome Farms Imperial unsalted butter, softened</td>
</tr>
<tr>
<td>24 slices</td>
<td>Arrezzio Imperial mozzarella cheese, sliced</td>
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**Tomato Herb Salad**

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<tr>
<th>Quantity</th>
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<tbody>
<tr>
<td>6 each</td>
<td>Campari tomatoes, seeded and diced</td>
</tr>
<tr>
<td>2 each</td>
<td>Imperial Fresh garlic cloves, minced</td>
</tr>
<tr>
<td>¼ cup</td>
<td>Imperial Fresh basil, chopped</td>
</tr>
<tr>
<td>¼ cup</td>
<td>Imperial Fresh parsley, chopped</td>
</tr>
<tr>
<td>3 tablespoons</td>
<td>Sysco Imperial red wine vinegar</td>
</tr>
<tr>
<td>2 tablespoons</td>
<td>Arrezzio Imperial olive oil</td>
</tr>
<tr>
<td>½ teaspoon</td>
<td>Sysco Classic kosher salt</td>
</tr>
<tr>
<td>¼ teaspoon</td>
<td>Imperial/McCormick black peppercorn cracked</td>
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**Herb Mayonnaise**

<table>
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<tr>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>½ cup</td>
<td>Sysco Imperial mayonnaise</td>
</tr>
<tr>
<td>1 tablespoon</td>
<td>Imperial Fresh parsley, chopped</td>
</tr>
<tr>
<td>1 tablespoon</td>
<td>Imperial Fresh chives, chopped</td>
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**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.
Crispy Chicken & Miso-Butter Corn Ramen

Yield: 8 servings

INGREDIENTS

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<tbody>
<tr>
<td>8 each</td>
<td>Wholesome Farms Imperial large eggs</td>
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<tr>
<td>1 teaspoon</td>
<td>Sysco Classic kosher salt</td>
</tr>
<tr>
<td>2 cups</td>
<td>fresh corn kernels</td>
</tr>
<tr>
<td>4 each</td>
<td>Imperial Fresh green onions, thinly sliced on bias</td>
</tr>
<tr>
<td>4 red</td>
<td>Imperial Fresh radishes, thinly sliced</td>
</tr>
<tr>
<td>1 cup</td>
<td>Imperial Fresh carrots, shaved</td>
</tr>
<tr>
<td>5 each</td>
<td>Imperial Fresh garlic cloves, sliced</td>
</tr>
<tr>
<td>4 each</td>
<td>Imperial Fresh medium carrots, sliced</td>
</tr>
<tr>
<td>1 each</td>
<td>Imperial McCormick cinnamon stick</td>
</tr>
<tr>
<td>1 each</td>
<td>Imperial Fresh large yellow onion, juliened</td>
</tr>
<tr>
<td>8 cups</td>
<td>Sysco Classic chicken stock</td>
</tr>
<tr>
<td>1 cup</td>
<td>Imperial Fresh ginger peeled and sliced</td>
</tr>
<tr>
<td>¼ cup</td>
<td>Wholesome Farms Imperial unsalted butter, softened</td>
</tr>
<tr>
<td>¼ cup</td>
<td>white miso paste</td>
</tr>
<tr>
<td>½ teaspoon</td>
<td>Imperial/McCormick cracked black peppercorn</td>
</tr>
<tr>
<td>1 pound</td>
<td>ramen noodles</td>
</tr>
<tr>
<td>1 tablespoon</td>
<td>Sysco Imperial sesame oil</td>
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METHODO

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.
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.
Yield: 12 servings

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
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<tbody>
<tr>
<td>12 each</td>
<td>Sysco Classic Hot Chocolate S’more Cakes</td>
</tr>
<tr>
<td>36 each</td>
<td>fresh blackberries</td>
</tr>
<tr>
<td>2 cups</td>
<td>Blackberry Purée</td>
</tr>
<tr>
<td>¾ cup</td>
<td>Sysco Classic granulated sugar</td>
</tr>
<tr>
<td>2 tablespoons</td>
<td>Sysco Natural lemon juice</td>
</tr>
<tr>
<td>1 cup</td>
<td>Rosemary-Black Pepper White Chocolate Shards</td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>Imperial Fresh rosemary, chopped</td>
</tr>
<tr>
<td>¼ teaspoon</td>
<td>Imperial/McCormick cracked black peppercorns</td>
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**METHOD**

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.
Yield: 12 servings

INGREDIENTS

12 each
Sysco Classic Hot Chocolate S’more Cakes

Milk Chocolate Fudge Sauce
1 1/2 cups Wholesome Farms Classic heavy cream
7/8 cup Sysco Classic milk chocolate chips
3/4 cup Wholesome Farms Imperial unsalted butter, softened
3/4 cup unsweetened cocoa powder
1 teaspoon Imperial/McCormick pure vanilla extract
1/4 teaspoon Sysco Classic salt

Candied Strawberries
36 each Sysco Natural strawberries, hulled
1 cup Sysco Classic granulated sugar
3/4 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 2 1/2 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.
Hot Chocolate S’more Cake with Smoky Butterscotch Sauce & Hard Pretzel Dust

Yield: 12 servings

INGREDIENTS

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<tr>
<th>Quantity</th>
<th>Ingredient</th>
<th>Description</th>
</tr>
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<tbody>
<tr>
<td>12 each</td>
<td>Sysco Classic Hot Chocolate S’more Cakes</td>
<td>Imperial Fresh Granny Smith apple, diced</td>
</tr>
<tr>
<td>¾ cup</td>
<td>Sysco Classic Hot Chocolate S’more Cakes</td>
<td>red pear, diced</td>
</tr>
<tr>
<td>¼ cup</td>
<td>Sysco Classic Hot Chocolate S’more Cakes</td>
<td>Block &amp; Barrel pretzel twists</td>
</tr>
<tr>
<td>1 cup</td>
<td>Sysco Classic Hot Chocolate S’more Cakes</td>
<td></td>
</tr>
<tr>
<td>1¼ cups</td>
<td>Sysco Classic brown sugar</td>
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</tr>
<tr>
<td>¾ cup</td>
<td>Sysco Classic corn syrup</td>
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<tr>
<td>½ cup</td>
<td>Wholesome Farms Imperial unsalted butter</td>
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<td>½ cup</td>
<td>Wholesome Farms Classic heavy cream</td>
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<tr>
<td>1 tablespoon</td>
<td>Sysco Classic molasses</td>
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</tr>
<tr>
<td>½ teaspoon</td>
<td>Sysco Classic kosher salt</td>
<td></td>
</tr>
<tr>
<td>2 drops</td>
<td>Sysco Classic liquid smoke</td>
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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.
Yield: 12 servings

**INGREDIENTS**

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<th>Quantity</th>
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<tbody>
<tr>
<td>12 each</td>
<td>Sysco Classic Hot Chocolate S’more Cakes</td>
</tr>
<tr>
<td>1 cup</td>
<td>Wholesome Farms Classic heavy cream</td>
</tr>
<tr>
<td>¼ cup</td>
<td>Baker’s Source confectioner’s sugar</td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>Imperial/McCormick pure vanilla extract</td>
</tr>
<tr>
<td>1¼ cups</td>
<td>Sysco Natural strawberries, quartered</td>
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<tr>
<td>1 cup</td>
<td>fresh raspberries</td>
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<tr>
<td>½ cup</td>
<td>fresh blueberries</td>
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**Dark Chocolate Sauce**

<table>
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<th>Description</th>
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</thead>
<tbody>
<tr>
<td>1½ cups</td>
<td>Wholesome Farms Classic heavy cream</td>
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<tr>
<td>1 cup</td>
<td>Sysco Classic dark chocolate chip</td>
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<tr>
<td>¾ cup</td>
<td>Wholesome Farms Imperial unsalted butter, softened</td>
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<td>1 teaspoon</td>
<td>Imperial/McCormick pure vanilla extract</td>
</tr>
<tr>
<td>¼ teaspoon</td>
<td>Sysco Classic salt</td>
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**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.


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.
Yield: 6 servings

**INGREDIENTS**

- 3 pounds Sysco Imperial Red Battered Jumbo Crinkle Cut Fries
- 9 slices Sysco Classic thick-cut bacon, halved crosswise
- 2 pounds Fire River Farms ground beef
- 1 teaspoon Sysco Classic kosher salt
- ½ teaspoon Imperial/McCormick ground black pepper
- 12 slices Block & Barrel cheddar cheese
- 6 each sesame seed buns, split
- 6 slices Imperial Fresh beefsteak tomato
- 1½ cups Imperial Fresh iceberg lettuce, shredded
- ½ cup Block & Barrel dill pickle chips
- 1 each Imperial Fresh garlic clove
- ½ cup Sysco Imperial mayonnaise
- ¼ cup House Recipe Imperial ketchup
- 2 tablespoons Block & Barrel sweet pickle relish
- 2 tablespoons House Recipe yellow mustard
- 1 tablespoon Sysco Classic white vinegar
- ½ teaspoon Imperial/McCormick onion powder
- ½ teaspoon Imperial/McCormick paprika
- 3 cups Imperial Fresh green cabbage julienned
- 1 cup Imperial Fresh carrots julienned
- ½ cup Sysco Imperial mayonnaise
- 3 tablespoons Sysco Classic white vinegar
- ½ teaspoon Imperial/McCormick celery salt

**SECRET SAUCE**

- 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

**CLASSIC COLESLAW**

- 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.
Yield: 8 servings

**INGREDIENTS**

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

**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. Top Chorizo Queso Dip with chorizo mixture; serve with Red Battered Jumbo Crinkle Cut Fries garnished with cilantro.
Yield: 4 servings

INGREDIENTS

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

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.
Yield: 8 servings

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 pounds</td>
<td>Sysco Imperial Red Battered Jumbo Crinkle Cut Fries</td>
</tr>
<tr>
<td>1 tablespoon</td>
<td>Imperial McCormick Cajun seasoning</td>
</tr>
<tr>
<td>4 each</td>
<td>Baker’s Source French bread loaves, each split lengthwise and cut in half</td>
</tr>
<tr>
<td>½ cup</td>
<td>Wholesome Farms Imperial unsalted butter, softened</td>
</tr>
<tr>
<td>½ cup</td>
<td>Sysco Imperial mayonnaise</td>
</tr>
<tr>
<td>8 slices</td>
<td>Block &amp; Barrel Cheddar cheese</td>
</tr>
<tr>
<td>2 cups</td>
<td>Imperial Fresh romaine lettuce, shredded</td>
</tr>
<tr>
<td>3 each</td>
<td>Roma tomatoes, thinly sliced</td>
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</tbody>
</table>

**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**.
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
- ¼ 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.
Yield: 1 pizza

INGREDIENTS

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

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.
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.
Spiced Chicken-Stuffed
Turkish Flatbread
(Gözleme)

Yield: 8 servings

INGREDIENTS

Flatbread Dough
- 4 cups Sysco Classic all-purpose flour
- 1 1/3 cups warm water
- 1/2 cup Arrezzo Imperial olive oil
- Pinch Sysco Classic Kosher salt

Spiced Chicken Filling
- 2 cups Sysco Imperial Shredded Chicken Tenderloin
- 1 tablespoon Arrezzo Imperial olive oil
- 1/2 cup Imperial Fresh red bell pepper, diced
- 1/2 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
- 1/2 teaspoon Imperial/McCormick ground sumac
- 1/2 teaspoon Sysco Classic kosher salt
- 1/4 teaspoon Sysco Imperial ground black pepper
- 1/4 cup Sysco Classic walnuts, chopped
- 2 tablespoons pomegranate molasses
- 1/4 cup Sysco Natural lemon juice
- 1 teaspoon Sysco Classic kosher salt
- 1 teaspoon Sysco Imperial ground black pepper
- 2 cups Imperial Fresh baby spinach
- 1/2 cup Sysco Imperial feta cheese, crumbled
- 1/2 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.

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 1/2 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.
Yield: 8 servings

**INGREDIENTS**

- 2 cups Sysco Simply Plant Based Veggie Pasta – Orzo
- 1 tablespoon Arrezzio Imperial olive oil
- 1 tablespoon Imperial Fresh parsley, chopped
- 1 cup Sysco Classic slivered almonds, toasted

**Moroccan Lamb**

- 2 tablespoons Arrezzio Imperial olive oil
- 2 pounds Buckhead/Newport lamb shoulder, cubed
- 5 medium Imperial Fresh carrots, diced
- 1 large Imperial Fresh yellow onion, diced
- 1½ teaspoons Imperial/McCormick ground cinnamon
- 1½ teaspoons Imperial/McCormick ground ginger
- 1½ teaspoons Imperial/McCormick turmeric powder
- 1 teaspoon Sysco Classic kosher salt
- ½ teaspoon Imperial/McCormick ground black pepper
- 2 cups vegetable stock
- 1 cup Sysco Imperial golden raisins
- 1½ cups Sysco Classic chickpeas, drained and rinsed
- ½ cup Arrezzio 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.
Yield: 16 servings

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>2 pounds</td>
<td><strong>Sysco Simply Plant Based Veggie Pasta - Penne</strong></td>
</tr>
<tr>
<td>2 tablespoons</td>
<td>Arrezzio Imperial olive oil</td>
</tr>
<tr>
<td>1 cup</td>
<td>Butcher’s Block pork tenderloin, diced</td>
</tr>
<tr>
<td>1 cup</td>
<td>Arrezzio Serrano ham, diced</td>
</tr>
<tr>
<td>1 cup</td>
<td>Block &amp; Barrel Swiss cheese, diced</td>
</tr>
<tr>
<td>1 cup</td>
<td>Imperial Fresh cherry tomatoes, halved</td>
</tr>
<tr>
<td>¼ cup</td>
<td>Block &amp; Barrel gherkin pickles, diced</td>
</tr>
<tr>
<td>¼ cup</td>
<td>Imperial Fresh red onion, finely diced</td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>Imperial/McCormick cumin</td>
</tr>
<tr>
<td>½ teaspoon</td>
<td>Imperial/McCormick dried oregano</td>
</tr>
<tr>
<td>½ teaspoon</td>
<td>Imperial/McCormick garlic powder</td>
</tr>
</tbody>
</table>

**Citrus-Mustard Vinaigrette**

- ½ 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.
Pesto-Shrimp & Zucchini Curly Noodles

Yield: 6 servings

INGREDIENTS

**Pasta**
- 1 pound Sysco Simply Plant Based Veggie Pasta – Curly Noodle
- 7 tablespoons Arrezzio Imperial olive oil
- 2 pounds raw Portico Simply Shrimp 16-20 count tail-off peeled and deveined
- 3 cups Imperial Fresh zucchini noodles
- 3 Tablespoons Arrezzio Imperial Parmesan cheese
- ¾ cup Arrezzio Imperial pine nuts

**Mint Pesto**
- 4 each Imperial Fresh garlic cloves
- 2 cups Imperial Fresh mint leaves
- 1 cup Imperial Fresh parsley leaves
- ½ cup Arrezzio Imperial Parmesan cheese, grated
- ¼ cup Arrezzio Imperial pine nuts
- ½ cup Arrezzio Imperial extra virgin olive oil

**Roasted Red Onion**
- 1 large Imperial Fresh red onion, cut into 1-inch pieces
- 1 tablespoon Arrezzio Imperial olive oil

**METHOD**

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.
Yield: 8 servings

INGREDIENTS

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>8 each</td>
<td>Sysco Simply Plant Based Cheesecakes – New York-Style</td>
</tr>
<tr>
<td>2 tablespoons</td>
<td>Wholesome Farms Imperial unsalted butter</td>
</tr>
<tr>
<td>¾ cup</td>
<td>Sysco Classic granulated sugar</td>
</tr>
<tr>
<td>4 each</td>
<td>Bosc pears, halved, cored and sliced</td>
</tr>
<tr>
<td>1 cup</td>
<td>Arrezzio Imperial white balsamic vinegar</td>
</tr>
<tr>
<td>1 cup</td>
<td>Imperial Fresh raspberries, halved</td>
</tr>
<tr>
<td>2 teaspoons</td>
<td>Imperial Fresh thyme, chopped</td>
</tr>
<tr>
<td>½ Cup</td>
<td>Toasted hazelnuts for garnish</td>
</tr>
</tbody>
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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.
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
½ cup Sysco Classic granulated sugar
2 tablespoons cherry liqueur
1 tablespoon Sysco Natural lemon juice

METHOD

Warm Sweet Cherry Compote: Heat all ingredients and ½ 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.
Yield: 8 servings

INGREDIENTS

8 each Sysco Simply Plant Based Cheesecakes – Chocolate
1½ cups fresh raspberries
1½ 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

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.
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.
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.
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.
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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