

# Recipe Collection

FROM NESTLÉ PROFESSIONAL



Attract new customers and boost your sales with snacks using products from Nestlé Professional—your inspiration starts here.

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[www.nestleprofessional.com/recipes](http://www.nestleprofessional.com/recipes)



# Black-Eyed Pea Cakes



Prep Time: 15 min

## INGREDIENTS

## MEASURE

Olive oil, divided	3 Tbsp
Onions, small diced	2 cups
Red bell peppers, small diced	2 cups
Garlic, fresh, minced	2 Tbsp
Minor's® Fire Roasted Jalapeño Flavor Concentrate Gluten Free	1 Tbsp
Black-eyed peas, canned, drained, rinsed, divided	10 cups
Minor's® Cilantro Lime Flavor Concentrate Gluten Free	2 tsp
Cumin, ground	2 Tbsp
Egg yolks	10 each
Breadcrumbs, dried	5 cups
Chef-mate® ¡Que Bueno!® White Queso Sauce	40 oz

Cook Time: 10 min

## PROCEDURE

1. Heat 1 Tbsp oil in a large sauté pan over medium high heat. Add onion and bell pepper and continue to cook until translucent. Add garlic and Fire Roasted Jalapeño Flavor Concentrate and cook briefly. Remove from heat and allow to cool.
2. Purée half of the black-eyed peas.
3. Combine the remaining whole peas, puréed peas, onion-pepper mix, Cilantro Lime Flavor Concentrate, cumin, and egg yolks. Add the breadcrumb mixture a little at a time and mix until incorporated.
4. Form into 40 balls and flatten to form a small cake.
5. Heat remaining 2 Tbsp of oil in a large nonstick sauté pan and cook each cake until golden brown on both sides.
6. Heat White Queso Sauce according to package directions.
7. Serve two black-eyed pea cakes with 2 oz of White Queso Sauce.

Yield: 9 ¾ lb  
Servings: 20

To order **Minor's Fire Roasted Jalapeño Flavor Concentrate Gluten Free**, **Minor's Cilantro Lime Flavor Concentrate Gluten Free**, & **Chef-mate ¡Que Bueno! White Queso Sauce**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.

**Chef-mate**

**MINOR'S**  
TRUSTED BY CHEFS



## Crudit  Platter featuring Three Dipping Sauces



Prep Time: 5 min

### INGREDIENTS

### MEASURE

#### Red Chile Adobo Aioli

Mayonnaise	1 cup
Minor's® Red Chile Adobo Flavor Concentrate Gluten Free	1 Tbsp

#### Herb de Provence Aioli

Mayonnaise	1 cup
Minor's® Herb de Provence Flavor Concentrate Gluten Free	1 tsp

#### RTU Sauce

Minor's® Honey Citrus Pepper RTU	1 cup
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Cook Time: N/A

### PROCEDURE

1. Mix the mayonnaise and Red Chile Adobo Flavor Concentrate well and chill.
2. Mix the mayonnaise and Herb de Provence Flavor Concentrate well and chill.
3. Portion Honey Citrus Pepper RTU Sauce.
4. Serve 1 oz of each sauce per order, with crudit  and accompaniments as desired.

Yield: 3 cups  
Servings: 24

To order **Minor's Red Chile Adobo Flavor Concentrate Gluten Free**, **Minor's Herb de Provence Flavor Concentrate Gluten Free**, & **Minor's Honey Citrus Pepper RTU**, please contact your local Nestl  Professional sales representative or call us at 1-800-288-8682.



## Elote (Mexican-style corn on the cob)



Prep Time: 2 min

### INGREDIENTS

### MEASURE

Corn on the cob, whole	16 each
Minor's® Cilantro Lime Flavor Concentrate Gluten Free	1 Tbsp
Mayonnaise, fat free	1 cup
Cotija cheese, crumbled	2 cups

Cook Time: 8–10 min

### PROCEDURE

1. Grill corn until fully cooked over high heat, approximately 8 minutes.
2. Add Cilantro Lime Flavor Concentrate to mayonnaise. Brush the cooked corn with the cilantro lime mayonnaise.
3. Roll the corn in cotija cheese. Serve immediately.

Yield: 9 lb (16 cobs)  
Servings: 16

To order **Minor's Cilantro Lime Flavor Concentrate** **Gluten Free**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.



# Green Curry Mango Grilled Chicken Tenders



## Prep Time: 2 min

### INGREDIENTS

### MEASURE

Mango, ripe, peeled, diced	3 cups
Brown sugar	1/4 cup
Worcestershire sauce	2 tsp
Garlic, whole clove	2 each
Lime juice, fresh	2 Tbsp
Maggi® Thai Style Green Curry Paste	2 tsp
Chicken tenders, grilled, skewered	as needed
Red onions, sliced thin	as needed
Bean sprouts	as needed
Fresh cilantro sprigs	as needed
Lime wedges	as needed

## Cook Time: 2 min

### PROCEDURE

1. Add mango, brown sugar, Worcestershire sauce, garlic, lime juice, and Green Curry Paste to a high-speed blender. Purée until smooth.
2. For each serving, brush three hot grilled chicken tenders with sauce and plate with red onions, bean sprouts, cilantro, and lime wedges. Serve with additional sauce for dipping.

Yield: 2 cups  
Servings: 16

To order **Maggi Thai Style Green Curry Paste**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.





# Grilled Goat Cheese Waffles with Chipotle Raspberry Jam



Prep Time: 10 min

## INGREDIENTS

## MEASURE

Raspberry jam

1 cup

Minor's® Chipotle Flavor Concentrate

½ Tbsp

Waffles, whole wheat

16 each

Goat cheese, soft

8 oz

Cook Time: 5 min

## PROCEDURE

1. Mix the raspberry jam with the Chipotle Flavor Concentrate.
2. Spread one waffle with 1 Tbsp of jam and 1 oz of goat cheese. Top with another waffle, and heat in a press or sauté pan until heated through.

Yield: 2 ½ lb  
Servings: 8

To order **Minor's Chipotle Flavor Concentrate**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.





# Lasagna-Stuffed Zucchini



Prep Time: 10 min

## INGREDIENTS

## MEASURE

Lean Cuisine® Whole Grain Lasagna with Meat Sauce

96 oz

Zucchini, large, green and yellow

12 each

Parsley, fresh, chopped

as needed

Cook Time: 15 min

## PROCEDURE

1. Cook lasagna according to package directions and allow to cool.
2. Cut zucchini in half lengthwise. Scoop out seeds with a spoon to make a well.
3. Slice lasagna into strips, approximately 4 oz each, according to the size of the hollowed-out zucchini. Carefully place one piece into each of the zucchini halves.
4. Bake for 12–14 minutes at 375°F until internal temperature reaches 165°F.
5. Garnish and serve two zucchini per order.

Yield: 168 oz  
Servings: 12

To order **Lean Cuisine Whole Grain Lasagna with Meat Sauce**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.

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## Mini Pot Roast Sliders



Prep Time: 10 min

### INGREDIENTS

### MEASURE

Olive oil	2 Tbsp
Beef loin, chuck, pot roast	14 lb
Trio® Au Jus Mix	7 oz
Water	1 gal
Bread, whole wheat, slider buns	120 each
Pickles, bread & butter, sliced, 1/4 oz each	360 each

Cook Time: 2–3 hr

### PROCEDURE

1. Heat oil in an oven-proof pot, and sear the beef on all sides to a nice brown.
2. Prepare the Au Jus Mix with water per the package directions, and pour over the beef.
3. Cover and place in a 325°F oven for 2–3 hours or until tender.
4. Drain and reserve the au jus. Shred the beef and hold warm.
5. Per sandwich, place 1 1/2 oz of beef and three pickle slices on bun. Serve with 1 oz portion of au jus.

Yield: 30 1/2 lb  
Servings: 120

To order **Trio Au Jus Mix**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.

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## Dessert Truffles



Prep Time: 20 min

### INGREDIENTS

### MEASURE

Heavy whipping cream	$\frac{3}{4}$ cup
Nestlé® Toll House® Semi-Sweet Morsels	1 $\frac{1}{2}$ cups
Butterfinger® Candy Pieces	1 cup
Cocoa powder, unsweetened	$\frac{1}{2}$ cup

Cook Time: N/A

### PROCEDURE

1. Bring cream to a simmer in pot over medium heat.
2. Place semi-sweet morsels in a bowl, and pour the hot cream over the top, stirring to melt the chocolate.
3. Place chocolate in the refrigerator and allow to cool slightly.
4. With a scoop or spoon, portion chocolate and place on a lined sheet. Roll each chocolate drop into a ball and coat with candy pieces or cocoa powder.
5. Place in refrigerator to cool and firm up.

Yield: 20 oz (40 truffles)  
Servings: 40

To order **Nestlé Toll House Semi-Sweet Morsels & Butterfinger Candy Pieces**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.





## Pumpkin Spoonbread



Prep Time: 10 min

### INGREDIENTS

### MEASURE

Nestlé® Carnation® Evaporated Milk	1 ¼ cups
Water	1 ¼ cups
Butter	½ cup
Salt	2 tsp
Cornmeal	1 cup
Libby's® Pumpkin	1 cup
Eggs, separated	3 each
Pumpkin Pie Spice	1 tsp

Cook Time: 40 min

### PROCEDURE

1. In a pot over medium high heat, bring evaporated milk, water, butter, and salt to a simmer.
2. Slowly whisk in cornmeal a little at a time until smooth.
3. Add pumpkin, egg yolks, and pumpkin pie spice and mix well.
4. Whisk egg whites to a soft peak, and fold into the pumpkin-cornmeal mix a little at a time.
5. Pour batter into a loaf pan, and bake at 350°F for 30–40 minutes or until done.

Yield: 2 ¾ lb  
Servings: 20

To order **Nestlé Carnation Evaporated Milk & Libby's Pumpkin**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.





## Warm Asparagus and Arugula Salad



Prep Time: 15 min

### INGREDIENTS

### MEASURE

Asparagus spears, trimmed	8 each
Arugula, cleaned	3 leaves
Hardboiled egg, peeled, halved	1 each
Prosciutto, diced, briefly sautéed	1 tsp
Stouffer's® Alfredo Parmigiana Sauce, heated, held warm	1 oz
Parmesan cheese, shaved, for garnish	2 pieces

Cook Time: 10 min

### PROCEDURE

1. Steam asparagus until just done. Hold warm.
2. For each serving, plate arugula, eight asparagus spears, and halved hardboiled egg. Sprinkle with prosciutto and drizzle with warm Alfredo Parmigiana. Garnish with shaved Parmesan.

Yield: 4 oz  
Servings: 1

To order **Stouffer's Alfredo Parmigiana Sauce**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.

