



Flavor Pouch Recipe Ideas

"Limited Only By Your Imagination"

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Roast Chipotle Flavored Mashed Potatoes - Start With Yours by Gallon

Join the trend - Inject flavor into your Patrons favorite comfort foods. It allows them a safe and recognizable "Mini Flavor Adventure"

Ingredients:

1 Cup Chefs Companion Roast Chipotle Flavor Pouch Seasoning
1 Gallon Prepared Mashed Potatoes

Directions:

1. Prepare your favorite mashed potatoes per the instructions
2. Add seasoning to hot potatoes and blend well until evenly dispersed
3. Cover and keep warm (160°F)
4. Allow to stand 15 minutes for flavor infusion
5. Serve as your menu calls for

Roast Chipotle Infused Mashed Potatoes - Start From Scratch

Join the trend - Inject flavor into your Patrons favorite comfort foods. It allows them a safe and recognizable "Mini Flavor Adventure"

Ingredients:

1 Packet (6 Oz) Chefs Companion Roast Chipotle Flavor Pouch Seasoning
8 Cups Instant Potato Pearls
4 Cups Whole Milk
18 Cups Water

Directions:

1. Bring water to a boil
2. Stir in seasoning, milk, and potatoes
3. Mix well
4. Cover and keep warm (160°F)
5. Allow to stand 15 minutes for flavor development before serving

Roast Chipotle Mashed Potatoes - Start with Yours by Pound

Join the trend - Inject flavor into your Patrons favorite comfort foods. It allows them a safe and recognizable "Mini Flavor Adventure"

Ingredients:

1 Cup Chefs Companion Roast Chipotle Flavor Pouch Seasoning
10 Lbs Prepared Mashed Potatoes

Directions:

1. Add seasoning to hot prepared mashed potatoes
2. Blend well until evenly dispersed
3. Cover and keep warm (160°F)
4. Allow to stand 15 minutes for flavor development before serving



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Roast Chipotle Flavored Butter

A savory blend of authentic regional flavors blended into your favorite ingredient or table spread - Today's way to enjoy an old favorite

Ingredients:

3 Tablespoons Chefs Companion Roast Chipotle Flavor Pouch Seasoning
1 Pound Butter

Directions:

1. Soften butter
2. Pour in seasoning and blend until evenly dispersed
3. Allow to stand 15 minutes for flavor infusion
4. Use as a "Flavor Charged" ingredient anywhere normal butter is called for or
5. Serve on the table as a distinct and unique featured spread

Roast Chipotle Marinade for Chicken

Spice up your chicken with our quick and easy Marinade that delivers consistent flavor and a tender juicy bite.

Ingredients:

1 Packet - 6.0 Oz Chefs Companion Roast Chipotle Flavor Pouch Seasoning
4 Pounds Boneless Chicken
1 Quart Water

Directions:

1. Combine water and seasoning, mix well
2. Add chicken, stir to coat evenly
3. Hold refrigerated for at least 1 hour
4. Prepare as desired, (bake, broil, grill....)

Roast Chipotle Rice Pilaf

A hearty blend of the world's most popular grain and our featured spices kick this center of the plate or side dish into high gear

Ingredients:

1 Pouch - 6.0 Oz Chefs Companion Roast Chipotle Flavor Pouch Seasoning
30 Oz Long Grain Par-Boiled Rice
2 3/4 Quart Water
1/2 Cup Butter

Directions:

1. Combine water and butter, bring to a boil
2. Stir in rice and seasoning
3. Reduce heat and simmer, stirring occasionally
4. Cook covered for 20-25 minutes
5. Transfer into serving pan and keep warm (160°F)
6. Fluff with fork before serving



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Roast Chipotle Flavored Mayonnaise

Rich and creamy and filled with flavor - the perfect accent to your recipes, sandwiches or meals.

Ingredients:

1 Cup Chefs Companion Roast Chipotle Flavor Pouch Seasoning
5 Pound Mayonnaise or other spread

Directions:

1. Add seasoning to spread
2. Blend well until evenly dispersed
3. Allow to stand for 15 minutes for flavor infusion
4. Use as you would normal mayonnaise

Roast Chipotle Marinade for Beef

If it's what's for dinner at least make it memorable by adding a bit of flavor - Our marinade provides your best efforts even better results. Tender, juicy and perfectly balanced - an easy way to add variety to your menu.

Ingredients:

1 Packet - 6.0 Oz Chefs Companion Roast Chipotle Flavor Pouch Seasoning
4 Pounds Beef
1 Quart Water

Directions:

1. Combine water and seasoning, mix well
2. Add beef, stir to coat evenly
3. Hold refrigerated for at least 1 hour
4. Prepare as desired, (bake, broil, grill....)

Roast Chipotle Honey Spread

Comfort food meets the new millennium by taking everyone's favorite - honey - and dressing it up with our flavors. It makes the perfect spread and a fantastic glaze - try it - you will be astounded.

Ingredients:

1 Tbsp Chefs Companion Roast Chipotle Flavor Pouch Seasoning
1 Quart Honey

Directions:

1. Combine seasoning and honey
2. Blend well until evenly dispersed
3. Allow to stand for 30 minutes for flavor infusion
4. Spread on top of ham or desired meat
5. Bake for 10 minutes



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Roast Chipotle Infused Oil-Oil and Vinegar

You already have it in your kitchen - why bring in another item from your distributor - infuse your own oils with our flavors - the easiest and most profitable way to join this menu trend,

Ingredients:

1 Tbsp	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
1 Quart	Olive Oil
1 Cup	Red Wine or Balsamic Vinegar (Optional)

Directions:

1. Add seasoning to Olive Oil
2. If desired add the balsamic vinegar or red wine, until well dissolved
3. Allow to stand for 30 minutes for flavor infusion

Roast Chipotle Salsa

The perfect way to utilize what you already have in the back of the house. Simply add blend our flavor with your tomatoes and you can add a signature salsa to your menu - try it for dipping, as a protein topper, a spread on sandwiches, a omelette stuffer or anywhere your imagination takes you.

Ingredients:

2 Tbsp	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
28 Oz	Crushed Tomatoes

Directions:

1. Add seasoning to crushed tomatoes
2. Stir well until well blended
3. Allow to stand for 30 minutes for flavor development

Roast Chipotle Snacks

What a concept - welcome your customers to the table, or bar, by serving them flavor packed snacks. A new twist to an old standby.

Ingredients:

3 Tbsp	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
1 Lb	Chips or Nuts

Directions:

1. Warm snack in the oven or microwave until warm to the touch
2. In a large plastic bag or large container combine all the seasoning; toss to mix
3. Gently toss to evenly coat the snack with the seasoning



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Roast Chipotle Seasoned Croutons

A crunchy treat packed with flavor in every bite.

Ingredients:

1 Pouch (6 Oz)	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
2 Tsp	Vinegar
2 Cups	Olive Oil
2 Loaves	White Bread-Chopped
12 Heads	Crushed Garlic

Directions:

1. Blend together seasoning, oil, vinegar, and garlic
2. Coat bread with mixture
3. Bake in oven at 375° F for 10-12 minutes.
4. Cool

Roast Chipotle Buttermilk Fish Nuggets

A delicious and light breading featuring the flavored of Flavor Fresh Sensations - a real crowd pleaser.

Ingredients:

1 Pouch (6 Oz)	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
10 Lbs	Fish-Nuggets
2 Cups	All Purpose Flour
2 Cups	Butter Milk

Directions:

1. Cut fish fillets into nugget size pieces
2. Soak in buttermilk for 1 hour
3. Blend together seasoning and flour
4. Coat nuggets in flour mixture
5. Roll nuggets in plain flour
6. Drop into fryer at 350°F for 7 minutes

Roast Chipotle Kabobs

A twist on this patron favorite - add some flavor to this fun to eat food with our rub recipe.

Ingredients:

1 Pouch (6 Oz)	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
20 Lb	Pork, Beef or Chicken-Cubed
6 Lbs	Pineapple-cubed
6	Green Bell Pepper- Cubed
1 Cup	Olive oil
2 Pkg	Kabob sticks-wet

Directions:

1. Rub meat with seasoning in flavor packet. Let stand for 1 hour
2. Sprinkle in olive oil to coat
3. Line kabob sticks with meat, pineapple, and bell peppers until stick is full
4. Grill on high, 7 min per side



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Roast Chipotle Pan Roasted Fish

A delicate blend of flavors has never been so easy to apply - let our Flavor Pouch do the work for you as you prepare the perfect fish.

Ingredients:

1 Pouch (6 Oz)	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
2 Cup	Olive Oil
45-50	Fish Fillets

Directions:

1. Mix seasoning and oil with a wire whip
2. Pour over fish fillets on a sheet pan
3. Bake in oven at 350°F for 18-22 minutes

Roast Chipotle Roast Chicken Breasts

Create a feeding frenzy by punching up the flavor in your chicken with our recipe

Ingredients:

1 Pouch (6 Oz)	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
2 Cup	Olive Oil
45-50	Chicken Breasts

Directions:

1. Mix seasoning and oil with a wire whip
2. Pour over chicken breasts on a sheet pan
3. Bake in oven at 350°F for 18-22 minutes

Roast Chipotle Roast Roma Tomatoes

Preparing "locally" is hot right now - use this recipe to stay on trend and serve these delicious roasted tomatoes to your customers.

Ingredients:

1 Pouch (6 Oz)	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
2 Cup	Olive Oil
2 Cup	Balsamic Vinegar
36-40	Roma Tomatoes-Thin sliced

Directions:

1. Mix seasoning, oil, and vinegar with a wire whip
2. Lay out tomatoes on full sheet pans. Cover with mixture
3. Slow cook in oven at 200°F for 8-10 hours



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Roast Chipotle Roast Veggies

One way to get them to eat their veggies is to make them taste better - try this roasted recipe for that no leftover satisfaction.

Ingredients:

1 Pouch (6 Oz)	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
2 Cup	Olive Oil
	Assorted Vegetables

Directions:

1. Mix seasoning and oil with a wire whip
2. Pour over vegetables in a large roasting pan
3. Roast in oven at 350°F for 40 Minutes

Roast Chipotle Tomato Juice

Your opportunity to expand your menu is one step away - simply add our Flavor Pouch to create a tasty breakfast treat or use as a bloody mary mix - the flavor potential is the key

Ingredients:

_ Cup	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
1- 10 Lb Can	Tomato Juice

Directions:

1. Add seasoning to tomato juice
2. Blend well until evenly dispersed
3. Allow to stand 30 minutes for flavor development before serving

Roast Chipotle Vegetables

Another flavor packed recipe that starts with your prepared vegetables - simply stir in flavor.

Ingredients:

_ Cup	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
_ Cup	Olive Oil or Butter
10 Lbs	Prepared Vegetables

Directions:

1. Add seasoning to oil or butter, mix well. Allow to stand at least 1 hour
2. Add mixture to vegetables and toss to distribute
3. Cover and keep warm (160°F)



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Roast Chipotle Flavored Sour Cream

A rich blend of flavors that compliments this creamy base creating a delicious spread or dip.

Ingredients:

2/3 Cup Chefs Companion Roast Chipotle Flavor Pouch Seasoning
5 Pounds Sour Cream

Directions:

1. Add seasoning to sour cream
2. Blend well until evenly dispersed
3. Allow to stand for 15 minutes for flavor infusion

Roast Chipotle Breading

Promote full flavor in your breaded items by adding a touch of our spice - a real crowd pleaser.

Ingredients:

1/4 Cup Chefs Companion Roast Chipotle Flavor Pouch Seasoning
1 Pound Bread Crumbs
1 Cup Flour

Directions:

1. Blend seasoning, bread crumbs and flour until evenly dispersed
2. Moisten meat or vegetables with a milk & egg wash or water
3. Dip into breading mixture
4. Repeat step 3 for a heavier coating if required
5. Bake or fry as desired

Roast Chipotle Taco Meat

Spice up your menu by adding our Flavor Pouch to your beef and serve a cycle of flavors with your tacos.

Ingredients:

1 Pouch (6 Oz) Chefs Companion Roast Chipotle Flavor Pouch Seasoning
8 Pound Ground Beef
4 Cups Water

Directions:

1. Cook ground beef, drain off the fat
2. Add seasoning packet and water, mix well
3. Simmer while stirring until desired consistency is reached



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Roast Chipotle Pork Rub

As simple as it gets - simply mix and layer flavor on your pork for a featured menu item.

Ingredients:

1 Pouch (6 Oz)	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
_ Cup	Olive Oil
4	Pork Loins-Whole

Directions:

1. Mix seasoning and oil with a wire whip
2. Rub on pork loins and let stand for 45 minutes
3. Bake in oven at 400°F for 40 minutes

Roast Chipotle Beef Stroganoff

A hearty and delicious favorite kicked up a notch with on trend flavors - your patrons will be surprised and glad they ordered.

Ingredients:

1 Pouch (6 Oz)	Chefs Companion Roast Chipotle Flavor Pouch Seasoning
8 Lbs	Beef-Cubes or Ground
2 Cups	Water
6 Lbs	Egg Noodles
6 Pints	Sour Cream
2 Pints	Heavy Cream

Directions:

1. Cook beef, drain off the fat
2. Add seasoning Packet and water, mix well
3. Simmer while stirring until desired consistency is reached
4. Add noodles, heavy cream and fold in sour cream