



Flavor Pouch Recipe Ideas

"Limited Only By Your Imagination"

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Tex Mex 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 Tex-Mex 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

Tex Mex 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 Tex-Mex 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

Tex Mex 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 Tex-Mex 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)



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Tex Mex 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:

1 Cup	Chefs Companion Tex-Mex Flavor Pouch Seasoning
5 Lbs	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

Tex Mex 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 Tex-Mex 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....)

Tex Mex 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 Tex-Mex 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)



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Tex Mex Flavored Mayonnaise

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

Ingredients:

1 _ Cup Chefs Companion Tex-Mex 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

Tex Mex 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 Tex-Mex 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....)

Tex Mex 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:

2 Tbsp Chefs Companion Tex-Mex 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



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Tex Mex 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:

2 Tbsp	Chefs Companion Tex-Mex Flavor Pouch Seasoning
1 Qt	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

Tex Mex 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:

1/2 Cup	Chefs Companion Tex-Mex Flavor Pouch Seasoning
1-10# Can	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

Tex Mex 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 Tex-Mex Flavor Pouch Seasoning
4 lb	Ground Beef
2 Cups	Water

Directions:

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



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Tex Mex Seasoned Croutons

A crunchy treat packed with flavor in every bite.

Ingredients:

1 Pouch (6 oz)	Chefs Companion Tex-Mex Flavor Pouch Seasoning
1 Tsp	Vinegar
1 Cup	Olive Oil
1 Loaf	White Bread-Chopped
6 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

Tex Mex 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 Tex-Mex Flavor Pouch Seasoning
5 Lbs	Fish-Nuggets
1 Cup	All Purpose Flour
1 Cup	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

Tex Mex 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 Tex-Mex Flavor Pouch Seasoning
10 lb	Pork, Beef or Chicken-Cubed
3 lb	Pineapple-cubed
3	Green Bell Pepper- Cubed
_ Cup	Olive oil
1 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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Tex Mex 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 Tex-Mex Flavor Pouch Seasoning
1 Cup	Olive Oil
24-28	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

Tex Mex 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 Tex-Mex Flavor Pouch Seasoning
1 Cup	Olive Oil
24-28	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

Tex Mex 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 Tex-Mex Flavor Pouch Seasoning
1 Cup	Olive Oil
1 Cup	Balsamic Vinegar
18-20	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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Tex Mex 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 Tex-Mex Flavor Pouch Seasoning
1 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

Tex Mex Pasta

A light layer of flavor that perfectly accents your pasta Can be achieved very easily - this makes an excellent alternative to heavier traditional sauces.

Ingredients:

_ Cup	Chefs Companion Tex-Mex Flavor Pouch Seasoning
_ Cup	Olive Oil or Butter
10 Lbs	Prepared Pasta

Directions:

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

Tex Mex Vegetables

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

Ingredients:

_ Cup	Chefs Companion Tex-Mex 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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Tex Mex Flavored Sour Cream

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

Ingredients:

1/4 Cup	Chefs Companion Tex-Mex Flavor Pouch Seasoning
1 Pound	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

Tex Mex Breading

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

Ingredients:

1/2 Cup	Chefs Companion Tex-Mex 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

Tex Mex Pork Rub

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

Ingredients:

1 Pound (6 oz)	Chefs Companion Tex-Mex Flavor Pouch Seasoning
_ Cup	Olive Oil
4	Pork Loins - Whole

Directions:

1. Blend seasoning and olive 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



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Tex Mex 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 Pound (6 oz)	Chefs Companion Tex-Mex Flavor Pouch Seasoning
4 lb	Beef- Cubes or ground
1 Cup	Water
3 Lbs	Egg Noodles
3 Pints	Sour Cream
1 Pint	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