



Alfredo, A NEW WAY

No dairy? No problem.

Expand your menu to include everyone—without compromising on flavor.

 **MINOR'S**
TRUSTED BY CHEFS

Table for **EVERYONE**

Restrictive diets don't have to *feel* restrictive. Create dishes that don't feel like afterthoughts, but rather **the main event**, with the ease of products that take the guesswork out of dietary limitations. Table for Everyone is our pledge to extend what we do best—**taking the legwork and guesswork out of delicious cuisine**, eliminating the stresses of specialized cooking. Think the same ease and scratch-like flavor you love from MINOR'S® products, **specially made for all diners.**

**41% OF DINERS
HAVE TRIED VEGAN
CUISINE²**

No dairy. No gluten. No meat. Whether it's an allergy, an intolerance, or a dietary preference, diners with specialized diets make up a quickly expanding section of the population. We are here to offer versatile products to adapt your dishes to your diners' needs, without compromising flavor. Vegan Alfredo is just one of many flavor-forward, inclusive products we have to offer. Check out our Table for Everyone Guide to Dietary Preferences to learn more.



Alfredo, FOR EVERYONE

When we think Alfredo, all the mouth-watering adjectives come to mind: Rich. Creamy. Decadent. We think everyone needs this perfectly balanced sauce in their lives, even those who stick to a dairy-free or Vegan diet. Enter MINOR'S® Vegan Alfredo: one sauce, so many possibilities. Dairy free doesn't mean flavor-free. Our secret: we use oat milk to build an authentic, velvety—dare we say decadent?—sauce. The Vegan at the table will be happy. But with its smooth, savory, scratch-like flavor, everyone else will be happy too.

MINOR'S® VEGAN ALFREDO IS:
VEGAN
VEGETARIAN
GLUTEN-FREE





Endless POSSIBILITIES

Our Vegan Alfredo is more than just a pasta sauce. Use it as your secret weapon to transform all the dishes that are typically off-limits to diners with dietary limitations. White pizza. Smooth enchilada sauce. Thick, comforting soups. The list goes on. Craft original menu items true to your style that don't feel like an afterthought. Our Vegan Alfredo checks all the boxes:

🌀 **Full Flavor**

Expertly crafted from an oat milk base, there's no sacrificing on taste or texture.

🌀 **Ease of Use**

Streamline your workflow by cutting out all the prep work. Our Vegan Alfredo sauce comes ready-to-eat, no prep or heating required.

🌀 **Versatility**

Incorporate it into dishes with diverse flavor profiles. Replace the creamy element in any savory dish with Vegan Alfredo.

🌀 **Inclusivity**

Give dairy-free diners access to decadent, creamy sauces and dishes.



GROWTH PROJECTIONS SHOW
VEGAN CUISINE OUTPACING ALL
OTHER FOOD AND BEVERAGES OVER THE
NEXT FOUR YEARS'

Rustic Italian

MEETS PLANT-FORWARD

Channel all the feels of Rome with our version of Chick'n and Pasta Alfredo, accented with vegetables for the pop of freshness health-conscious eaters are seeking.



Recipe **ALFREDO CREAMED FREGULA**

Ingredients:

- ② Vegetable oil
- ② Sweet Earth Mindful Chik'n™ pieces (optional) *or, use fresh Chicken Breast strips for a dairy-free, non-Vegan option*
- ② White onion, finely diced
- ② Garlic, minced
- ② White Wine
- ② Fregula, cooked
- ② MINOR'S® Vegan Alfredo Sauce
- ② Spinach, blanched
- ② Red bell peppers, roasted, julienned
- ② Parsley, chiffonade

- 1 Sauté Chik'n to golden brown.
- 2 Add onions and garlic, cook for two more minutes.
- 3 Add white wine and reduce au sec, or almost dry.
- 4 Add the remaining ingredients and saute until hot. Season to taste.



**MADE WITH MINOR'S®
VEGAN ALFREDO SAUCE**

Turn Up THE HEAT

Alfredo sauce originated in Rome, but that doesn't mean it has to stay there. MINOR'S Vegan Alfredo is the perfect creamy substitute in dishes from around the globe. Case in point: these Creamy Chipotle Enchiladas.



**MADE WITH MINOR'S®
VEGAN ALFREDO SAUCE**

Recipe CREAMY CHIPOTLE ENCHILADAS

Ingredients:

- MINOR'S® Vegan Alfredo Sauce
- Chipotle Peppers in Adobo, minced Cabbage, shredded
- Sweet Earth Mindful Chik'n™, shredded *or, make it veggie-forward with roasted Portobello Mushrooms*
- 6" flour or corn tortillas
- Cotija cheese, grated *or, keep it Vegan with a dairy-free cheese*
- Scallions, sliced thin on the bias

- 1 Warm Vegan Alfredo sauce and chipotles over medium-low heat.
- 2 Combine cheese, cabbage and chik'n in a bowl, season to taste.
- 3 Fill and roll tortillas, then transfer to a baking dish, seam-side down.
- 4 Top rolled tortillas with sauce, and more shredded cheese (optional).
- 5 Bake at 350 for 10-12 minutes. Garnish with scallions.

We've said it before, we'll say it again:

Flavor. Means. Business.

We are here to help you navigate the world of specialized diets, while still doing what you do best: cooking quality, crave-worthy food.

ARE YOU HUNGRY YET?

For more fresh ideas for adding Vegan dishes to your menu, contact our chefs.

(800)243-8822

FLAVORMEANSBUSINESS.COM

GTIN/UPC	PACK SIZE	STORAGE
0-00-55000-40588-1	6 / 32 oz. frozen pouch	Frozen (12 month shelf life)



¹ Datassential MenuTrends™

² Datassential SNAP™ 2020