



MINOR'S Spring & Summer Guide:
Get seasonal. Go global.

MAKE IT IN SEASON. MAKE IT ON TREND.

— Make it with —

MINOR'S[®]



To make it in this business,
you first have to make it.

Make it delicious.
Make it on budget.
Make it authentic.
Make it for the masses.

It sounds simple enough, sure.

But juggling food and labor
costs can make it all seem
so impossible.

That's where we come in.

From time-saving products to
fresh recipe inspiration,
we'll help you make it happen.

— *Make it with* —
MINOR'S®

Chipotle Alfredo Enchiladas made with MINOR'S®
Vegetable Base and Vegan Alfredo Sauce



BUCKLE UP, CHEFS.

We're going global. For 2022, Asian-inspired cuisines continue to take a bigger bite of restaurant's menus—from big chains to small dining rooms—and we're all in.¹ Here are a few reasons I'm excited to embrace global flavors this season:

Vegan-friendly Now more than ever, vegans are turning to Asian cuisines for flavors that excite.¹ Robust ingredients like soy, fish, and oyster sauce offer hints of umami to serve as a worthy replacement—and contender—to meat's historical role on the plate.

Cost effective While labor is at an all time low, the ability to bring a range of fresh, dynamic, and enticing cuisine to your menu can still remain high. With a range of time-saving, flavor-forward products, Minor's® is ready to help you make it globally inspired—and totally attainable.

Crave-worthy 42% of consumers reported that eating out was the first thing they cut to save money.² So when they do go out, they want something they can't make at home. Tempt them with global flavor profiles that push their boundaries. Plus, exotic flavors present opportunities for plant-based cuisine, another trend gaining momentum across the culinary world.

It's a new season full of fresh inspiration and opportunity.

We can't wait to see what you create,



Kevin Wassler

Nestle Professional Corporate Executive Chef



¹Tastewise, 2022

²Datassential, 2021

SPRING & SUMMER INSPIRATION

Ancho Seared Salmon with Lentil Salad

Crispy salmon, crunchy vegetables and hearty lentils combine with smoky ancho flavor for a sensational seasonal special.



Ingredients

For the lentil salad:

- Lentils, cooked
- Red bell peppers, ¼” diced
- Cucumbers, ¼” dice
- Red onion, ¼” dice
- Scallion, thinly sliced
- Vinaigrette, prepared

For the salmon:

- Salmon
- [MINOR'S® Ancho Flavor Concentrate](#)
- Neutral oil
- [MINOR'S® Basil Pesto](#)

Make It

1. For the lentil salad:

In a medium bowl, add lentils, peppers, cucumber, red onion, scallion, and vinaigrette. Season with salt and black pepper; mix to combine. Set aside.

2. For the salmon:

In a small bowl, mix ancho and oil together. Set aside. Using a pastry brush, evenly season the salmon with the [MINOR'S® Ancho Flavor Concentrate](#).

3. In a sauté pan over medium-high heat, add oil until it shimmers. Add salmon skin-side up. Cook until a golden-brown crust forms and the salmon easily moves around the pan.

4. Flip salmon to the skin side, reduce heat to medium and continue to cook until internal temperature reaches 135°F.

5. Remove and let salmon rest. Finish with [MINOR'S® Basil Pesto](#).



FEATURED PRODUCT:

[MINOR'S® Ancho Flavor Concentrate](#)

Smoky and spicy! Elevate your dressings. Kick up your marinade. Turn up the heat on your rice or noodle broth.

Explore our full line of MINOR'S® Flavor Concentrates.

SPRING & SUMMER INSPIRATION

Grilled Vegetable Teriyaki Skewers

It's grilling season. Surprise and delight diners' taste buds with a vegetarian-friendly dish that's anything but ordinary.



Ingredients

- Baby bella mushrooms
- Scallions
- Broccoli florets
- Cherry tomatoes
- Olive oil
- [MINOR'S® Teriyaki Ready-to-Use Sauce](#)
- Sesame Seeds

Make It

- 1. For the skewers:**
Pre-heat the grill.
- 2.** Skewer scallions, tomatoes, broccoli, and mushrooms. Lightly brush with oil and season with salt and black pepper.
- 3.** Grill skewers to preference and transfer to a tray. Glaze with [MINOR'S® Teriyaki Ready-to-Use Sauce](#) and garnish with scallions and sesame seeds. Serve with cabbage-broccoli salad.



FEATURED PRODUCT:

[MINOR'S® Teriyaki Ready-to-Use Sauce](#)

Achieve complex Asian flavor instantly. Toss it with veggies or wings. Brush it on protein before grilling. Do it your way.

[Discover our full line of MINOR'S® Sauces and Gravies.](#)

SPRING & SUMMER INSPIRATION

Bruschetta Wood-fired Pizza with Vegan Alfredo

Fresh-picked basil, juicy summer tomatoes and creamy alfredo combine for a totally vegan—and totally irresistible—twist on the classic.



Ingredients

- Fresh pizza dough
- [MINOR'S® Vegan Alfredo Sauce](#)
- Vegan mozzarella-style cheese
- Cherry tomatoes, sliced
- Basil, fresh, picked

Make It

1. Pre-heat a wood oven.
2. Toss and stretch pizza dough until desired shape and size.
3. Add enough [MINOR'S® Vegan Alfredo](#) to cover the pizza while leaving a little room on the edge.
4. Add basil leaves, then cheese, then top with tomato slices.
5. Bake until the bottom of the pizza is crispy, and the cheese is melted.



FEATURED PRODUCT:

[MINOR'S® Vegan Alfredo](#)

Smooth, velvety, decadent, and plant-based. This sauce is loaded with possibilities. Toss it with pasta. Spread it on pizza. Use it in enchiladas.

Your first taste is on us,

[GET YOUR FREE SAMPLE HERE](#)

See all of our [MINOR'S® Sauces and Gravies.](#)

SPRING & SUMMER INSPIRATION

Asian Broth Bowl

Light, bright, and bursting with deep umami flavor. Served hot, it's delicate enough for Summer and delicious enough to inspire requests from diners all year long.



Ingredients

- Ginger, puree
- Lemongrass, puree
- Garlic, puree
- Soy sauce
- MAGGI® Seasoning
- Fish sauce
(remove for vegetarian bowl)
- Sesame oil
- Five Spice powder
(add for a Pho profile)

- [MINOR'S® Classical Reductions™ Reduced Chicken Stock](#)

Protein of choice:

Chicken, duck, tofu, or 7 minute egg

Starch of choice:

Rice, udon, ramen

Garnishes:

Bean sprouts, shredded carrot, cilantro, Thai basil

For extra crunch:

Add napa cabbage

Make It

1. Create reduction or tare.
2. In a small bowl, mix the first seven ingredients, plus five spice powder, if desired.
3. Create the broth foundation using [MINOR'S® Classical Reductions™ Reduced Chicken Stock](#) to produce a fully flavored stock.
4. Add in reduction to your desired taste preference. Hold hot for service.
5. Add hot noodles to the bowl, finish with broth. Add meat of choice, or keep it vegetarian with tofu.
6. Serve with desired garnishes. *Optional:* use this same broth for rice bowls, or as a cooking liquid for rice or quinoa.



FEATURED PRODUCT:

[MINOR'S® Classical Reductions™ Reduced Chicken Stock](#)

Slow-cooked using the finest ingredients, this stock adds a savory depth of flavor and rich mouthfeel to whatever dish you dream up.

Want to try it? Let's make it happen.

[GET YOUR FREE SAMPLE HERE](#)

Check out our full line of [MINOR'S® Classical Reductions™ Reduced Stocks.](#)

| Poultry Bases | GTIN/UPC Code | Nestlé Code | Pack Size |
|------------------------|--------------------|-------------|-----------|
| Chicken | 0-00-74826-46006-5 | 11003241 | 6/1 LB |
| Chicken | 0-00-74826-46001-0 | 11003373 | 12/1 LB |
| Chicken | 0-00-74826-46004-1 | 11003190 | 4/5 LB |
| Chicken NAMSG | 0-00-74826-45906-9 | 11003371 | 6/1 LB |
| Chicken NAMSG | 0-00-74826-45901-4 | 11003367 | 12/1 LB |
| Chicken NAMSG | 0-00-74826-45904-5 | 11003369 | 4/5 LB |
| Chicken NAMSG | 1-00-74826-45903-5 | 11003368 | 1/25 LB |
| Chicken NAMSG | 1-00-74826-45905-9 | 11003370 | 1/50 LB |
| Turkey NAMSG GF | 0-00-74826-19006-1 | 11003407 | 6/1 LB |

| Meat Bases | GTIN/UPC Code | Nestlé Code | Pack Size |
|----------------------|--------------------|-------------|-----------|
| Beef | 0-00-74826-33006-1 | 11003351 | 6/1 LB |
| Beef | 0-00-74826-33001-6 | 11003347 | 12/1 LB |
| Beef | 0-00-74826-33004-7 | 11003349 | 4/5 LB |
| Beef NAMSG | 0-00-74826-32906-5 | 11003334 | 6/1 LB |
| Beef NAMSG | 0-00-74826-32901-0 | 11003341 | 12/1 LB |
| Beef NAMSG | 0-00-74826-32904-1 | 11003354 | 4/5 LB |
| Beef NAMSG | 1-00-74826-32903-1 | 11003342 | 1/25 LB |
| Ham NAMSG GF | 0-00-74826-25906-5 | 11003452 | 6/1 LB |
| Pork NAMSG GF | 0-00-74826-09306-5 | 11003310 | 6/1 LB |

| Seafood Bases | GTIN/UPC Code | Nestlé Code | Pack Size |
|-------------------------|--------------------|-------------|-----------|
| Clam NAMSG GF | 0-00-74826-64906-4 | 11003094 | 6/1 LB |
| Clam NAMSG GF | 0-00-74826-64901-9 | 11003103 | 12/1 LB |
| Clam NAMSG GF | 1-00-74826-64903-0 | 11003101 | 1/25 LB |
| Crab NAMSG GF | 0-00-74826-36506-3 | 11003327 | 6/1 LB |
| Lobster NAMSG GF | 0-00-74826-21006-6 | 11003461 | 6/1 LB |
| Seafood NAMSG GF | 0-00-74826-22706-4 | 11003470 | 6/1 LB |
| Shrimp NAMSG GF | 0-00-74826-21106-3 | 11003464 | 6/1 LB |

| Vegetable Bases | GTIN/UPC Code | Nestlé Code | Pack Size |
|--------------------------|--------------------|-------------|-----------|
| Mushroom NAMSG GF | 0-00-74826-30106-1 | 11003457 | 6/1 LB |
| Mirepoix NAMSG GF | 0-00-74826-03306-1 | 11003276 | 6/1 LB |
| Mirepoix NAMSG GF | 0-00-74826-03301-6 | 11003273 | 12/1 LB |
| Mirepoix NAMSG GF | 0-00-74826-03303-0 | 11001999 | 1/25 LB |

| Low Sodium Bases | GTIN/UPC Code | Nestlé Code | Pack Size |
|---------------------------|--------------------|-------------|-----------|
| Beef NAMSG GF | 0-00-74826-33206-5 | 11003343 | 6/1 LB |
| Beef NAMSG GF | 0-00-74826-33204-1 | 11003345 | 4/5 LB |
| Chicken NAMSG GF | 0-00-74826-46206-9 | 11003078 | 6/1 LB |
| Chicken NAMSG GF | 0-00-74826-46204-5 | 11003077 | 4/5 LB |
| Vegetable NAMSG GF | 0-00-74826-05706-7 | 11003257 | 6/1 LB |

| Farm to Label™ Bases | GTIN/UPC Code | Nestlé Code | Pack Size |
|--|--------------------|-------------|-----------|
| Natural Gluten Free Beef Base made with Natural Ingredients GF | 0-00-74826-38306-7 | 12073020 | 6/1 LB |
| Natural Gluten Free Chicken Base made with Natural Ingredients GF | 0-00-74826-43706-7 | 12072948 | 6/1 LB |

| | | | |
|--|--------------------|----------|--------|
| Natural Gluten Free Vegetable Base made with Natural Ingredients GF | 0-00-74826-05406-6 | 12073021 | 6/1 LB |
|--|--------------------|----------|--------|



Spicy Pork Ramen Broth made with MINOR'S® Pork Base



| Reduced Stocks | GTIN/UPC Code | Nestlé Code | Pack Size |
|---|----------------------|-------------|-------------|
| Classical Reductions™ Reduced Brown Stock GF | 0-00-74826-484-04-7 | 12377099 | 4/3 LB |
| Classical Reductions™ Reduced Vegetable Stock GF | 0-00-74826-493-04-9 | 12377087 | 4/3 LB |
| Classical Reductions Reduced Chicken Stock GF | 0-00-74826-110-04-5 | 12328161 | 4/3 LB |
| Sauce Concentrates | GTIN/UPC Code | Nestlé Code | Pack Size |
| Alfredo Sauce Concentrate GF | 0-00-74826-78606-6 | 11003001 | 6/13.6 OZ |
| Beef Au Jus Concentrate GF | 0-00-74826-90306-7 | 11003057 | 6/1 LB |
| Demi-Glace Concentrate | 0-00-74826-78304-1 | 11002996 | 4/4.25 LB |
| Demi-Glace Concentrate | 0-00-74826-78306-5 | 11002997 | 6/13.6 OZ |
| Hollandaise GF | 0-00-74826-78406-2 | 11002999 | 6/12 OZ |
| Gravy Concentrates | GTIN/UPC Code | Nestlé Code | Pack Size |
| Beef Gravy | 0-00-74826-39006-5 | 11003382 | 6/13.6 OZ |
| Turkey Gravy NAMSG | 0-00-74826-205062-00 | 11003440 | 6/13.6 OZ |
| Chef Specialties | GTIN/UPC Code | Nestlé Code | Pack Size |
| Culinary Cream | 0-00-74826-73002-1 | 11003021 | 2/5 LB |
| Culinary Cream | 0-00-74826-73004-5 | 11003022 | 4/5 LB |
| Culinary Cream | 007482673003-8 | 12501925 | 1/28 LB |
| Sauces | GTIN/UPC Code | Nestlé Code | Pack Size |
| GreenLeaf™ Basil Pesto GF | 0-00-74826-342-07-1 | 12358821 | 3/1.6 LB |
| Beef Demi Glace GF | 0-00-74826-605-07-7 | 12145529 | 4/5 LB |
| Vegan Alfredo Sauce | 0-00-5500040588-1 | 12366086 | 6/32 OZ |
| Flavor Concentrates | GTIN/UPC Code | Nestlé Code | Pack Size |
| Ancho GF | 0-00-74826-68006-7 | 11003106 | 6/14.4 OZ |
| Chipotle GF | 0-00-74826-68606-9 | 11003109 | 6/14.4 OZ |
| Fire Roasted Poblano GF | 0-00-74826-18306-3 | 12225862 | 6/13.6 OZ |
| Roasted Garlic GF | 0-00-74826-14206-0 | 11003432 | 6/1 LB |
| RTU Shelf-Stable Sauces | GTIN/UPC Code | Nestlé Code | Pack Size |
| Bourbon Style | 0-00-50000-55897-1 | 11001244 | 4/.5 gallon |
| Caribbean | 0-00-50000-78312-0 | 11002056 | 4/.5 gallon |
| Chile Garlic | 0-00-50000-31631-1 | 11001950 | 4/.5 gallon |
| General Tso's | 0-00-50000-31310-5 | 12043341 | 4/.5 gallon |
| Sesame | 0-00-50000-31620-5 | 11001944 | 4/.5 gallon |
| Stir Fry | 0-00-50000-31611-3 | 11001949 | 4/.5 gallon |
| Sweet Chili | 0-00-50000-78304-5 | 12069796 | 4/.5 gallon |
| Sweet & Sour | 0-00-50000-31681-6 | 08501534 | 6/.5 gallon |
| Sweet & Spicy Plum | 0-00-50000-54267-3 | 11001920 | 4/.5 gallon |
| Szechuan | 0-00-50000-31661-8 | 11001952 | 4/.5 gallon |
| Teriyaki | 0-00-50000-31650-2 | 11001951 | 4/.5 gallon |
| Zesty Orange | 0-00-50000-54742-5 | 11001195 | 4/.5 gallon |



**T E S T E D
R E A D Y - T O - E A T**

MAKE IT READY-TO-EAT WITH MINOR'S®

MINOR'S® Bases, Concentrates, Reduced Stocks and Sauces are tested Ready-to-Eat and ready to be enjoyed by everyone around the table.

According to FDA and USDA, “ready to eat” (RTE) means the food is in a form that is edible without any additional preparation to achieve food safety. With this investment in our manufacturing kitchen, we have further optimized the sourcing and handling of our ingredients, enhanced our kitchen processes and advanced to a high-hygiene packaging environment.

Ingredient Sourcing: We evaluate every single ingredient to meet or exceed global standards and limit our number of suppliers to control end-product consistency.

Ingredient Handling: Every incoming shipment is tested for absence of pathogens and evaluated for proper sensory attributes.

High-Hygiene Packaging: To limit traffic flow of people and materials, packaging areas are high-hygiene, restricted (air-lock) zones with HEPA-filtered air. Comprehensive USDA Standards: In addition to daily internal audits, the USDA can sample finished RTE products at any time and has an on-site representative present at all shifts.

**To start crafting with MINOR'S®,
contact one of our chefs at 1.800.243.8822
or visit minorsfoodservice.com.**