

Spring Basil Apple Vegetable Medley

- 200 grams IQF blanched carrots, julienne sliced
2½"x ¼"
- 200 grams IQF blanched zucchini, julienne sliced
2½"x ¼"
- 150 grams IQF blanched yellow squash, julienne
sliced 2½"x ¼"
- 200 grams IQF blanched green beans, julienne
sliced 2½"x ¼"
- 150 grams IQF blanched red bell peppers, julienne
sliced 2½"x ¼"
- 75 grams IQF blanched onions, julienne sliced
- 115 grams Apple Pine Nut Sauce Pellet
(recipe follows)
- 20 grams toasted pine nuts
- 4 steam pouches

Method:

Prepare Spring Vegetable Sauce Pellet and reserve.
Carefully blend, carrot, zucchini, squash, green
beans and red bell peppers and deposit 226.8
grams in each steam pouch. Place Sauce Pellet
in pouch front window and vacuum seal pouch.
Freeze immediately.

Sauce Pellet Recipe On The Back.

INNOVATION WITHOUT DUPLICATION



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TREETOP
REAL FRUIT FROM REAL PEOPLE™

Spring Basil Apple Vegetable Medley (Continued)

Apple Pine Nut Sauce Pellet

14.5 grams Tree Top Drum Dried Apples,

25 Mesh, with Sulfur

8 grams Northwest Naturals Lemon

Juice Concentrate

30 grams Tree Top Apple Juice Concentrate

177 grams olive oil, premium

30 grams white wine

48 grams grated Parmesan cheese

10 grams minced garlic, frozen

6 grams IQF basil, medium

28 grams toasted pine nuts

.4 grams apple flavor

2.13 grams drum dried mire poix flavor

.28 grams carrageen gum

.28 grams agagum

.81 grams saladizer gum

2 grams sea salt

2 grams freshly ground pepper

2 grams dried leaf parsley

Method:

Mix together lemon juice concentrate, apple juice concentrate, oil, wine, Parmesan cheese, garlic, nuts, and basil. In a separate bowl, combine remaining ingredients to create seasoning blend. Slowly add seasoning blend to wet mixture while stirring. Stuff in 1½" round casing and freeze. Remove casing and cut in 30 gram pieces. Keep sauce pellet frozen.

Cooking instructions:

Place frozen pouch in microwave oven with perforation facing up. Heat on high setting for 2 minutes. Shake bag and cook for an additional 1 minute. Carefully cut off top of pouch and serve.



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