Foothill FARMS™

# The popularity of Latin-inspired cuisine reaches an all-time high.

## Reinvent traditional favorites with a fresh twist.

Patrons today are increasingly seeking new, bolder flavor profiles. They can make standard Mexican fare at home, but they're looking for something different. Now there's an easy and affordable way to reinterpret and reinvent traditional regional dishes that your guests crave.

The Foothill Farms Latin™ Passport line of sauces and seasonings can help you take advantage of the ethnic food trend. This unique line is unlike anything on the market. Now you can easily offer exciting Latin-inspired dishes in a speed-scratch cooking style without extra labor, equipment and training.

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| Flavorful | Ensure patron satisfaction and help increase repeat visits |
| Economical | Reduce food cost and increase profit |
| Low-fat, less-sodium, cholesterol free | Help create healthier menu options |
| Premeasured ingredient packets | Increase cost savings, taste consistency and serving efficiency |
| Easy, convenient prep | Save labor time and expense |
| Shelf-stable dry mixes | Store conveniently; reduce waste |
| 14 appealing products | Mix and match products to fit your menu |
| Versatile | Flexibility to use in multiple applications |

Culinary inspiration was taken from various Latin American regions. The line includes mainstream Mexican favorites like tacos, beans, salsa, and rice. Authentic Hispanic flavors are emphasized with the use of ancho, guajillo, jalapeño, and chipotle chiles. Nuevo Latino flavors that Americanize Latin dishes are represented with the use of lime, bacon, and whole grains.

Crafted with skill and imagination, Latin Passport products are colorful and spirited. They can help you create healthier, fresher reinvented Latin cuisine that's so popular today. With the Latin Passport line, you can offer a complete Latin food concept and take your menu new places. It's easy when you make your first destination Foothill Farms.

## Orange Ancho Chile Sauce

Mild ○●○○○ Hot

*Authentic Latin flavor is extreme with Foothill Farms™ Orange Ancho Chile Sauce. It's a triple taste treat that fuses red-ripened tomatoes popped with sweet, zesty oranges creating a glazy, translucent burnt orange sauce that is visual utopia. Then the smoky primero ancho chiles enter to deliver a lively, but not too caliente, flavor patrons love.*

Orange Ancho Chile Chicken

## Menu Ideas

### Orange Ancho Chile Chicken or Meatballs

**Orange Ancho Chile Sauce coats diced chicken or meatballs. Serve over seasoned white or brown rice with Mandarin orange slices or with warm flour tortillas for wraps.**

### Orange Pepper Pork Wrap

**Shredded pork marinated in Orange Ancho Chile Sauce, topped with shredded cheddar cheese and wrapped in a soft tortilla. Serve with fresh Cilantro Lime Rice and a side of Orange Ancho Chile Sauce for dipping.**

### Orange Ancho Chile Dipping Sauce for Proteins

**Serve chicken tenders or fish and chips with zesty Orange Ancho Chile Sauce for an unexpected sweet and smoky dipping sauce option.**

### Orange Glazed Chicken

**Tender grilled or baked bone-in chicken breast glazed with Orange Ancho Chile Sauce. Serve with sweet mandarin orange segments and fresh mixed greens salad.**

Orange Pepper Pork Wrap

Orange Glazed Chicken

2 STEP :30 SEC PREP · MADE WITH REAL SUGAR · FREE PER SERVING CHOLESTEROL FAT SATURATED FAT TRANS FAT · NO ARTIFICIAL COLORS ARTIFICIAL FLAVORS · NO MSG PHO HFCS PRESERVATIVES · K KOSHER · VEGETARIAN · GLUTEN FREE