

Chef-mate®

CONFIDENCE TO-GO



**TAKEOUT & DELIVERY
IDEAS TO INSPIRE**

Consumers are relying more heavily on restaurant takeout and delivery services than ever before. And as they continue to become more comfortable in their use, industry experts predict guests will embrace them long-term.¹ This new reality is requiring restaurants to become more creative in the kinds of menu items offered in order to maintain a level of quality and taste that withstands the rigors of transport. Ready-to-Eat CHEF-MATE® products shine in their ability to help you create those stand-out, travel-friendly dishes.



OTHERS CAN. **WE CAN BETTER.**

CHEF-MATE® gravies, cheese sauces and chili products are Cooked Before Canning™, a process that ensures exceptional, scratch-like taste, texture and color in every can. There is no “metallic” aftertaste to lessen the quality and great taste of your dine-in or to-go recipes.

..... **CHEF-MATE® PRODUCTS PROVIDE THESE BENEFITS:**

- Ready-to-Eat from the can without additional prep
- Labor savings: simply open, heat and serve
- 18-month shelf stability
- 8-hour steam table holding



CHEF-MATE® COUNTRY SAUSAGE GRAVY

Comfort foods are more appealing than ever before, and menu items like biscuits and gravy (up 16.7%) or fried chicken (up 46% in 2019) are surging in popularity.² CHEF-MATE® Country Sausage Gravy is the perfect, simple to use complement for comfort food creation. Open the can, heat and serve. Get customers ordering from you again and again with soul-satisfying classics like these that are easy to package and transport.



Chicken Biscuit & Gravy Sandwich

Create a hearty breakfast sandwich guests will love anytime of day with a crispy fried (or grilled) chicken patty, fresh scrambled egg, your favorite sliced cheese and CHEF-MATE® Country Sausage Gravy inside a tender biscuit.

Sunrise Poutine Bowl

Poutine, that delicious gift from our Canadian friends, gets a breakfast twist with crispy fried potatoes, sausage links, cheese curds, scrambled eggs and a generous amount of CHEF-MATE® Country Sausage Gravy.



Country Comfort Bowl

Bowls are easy-to-eat comfort perfection and this one brings together tender, savory pot roast beef, sautéed vegetables and crumbled biscuits—all smothered with CHEF-MATE® Country Sausage Gravy.

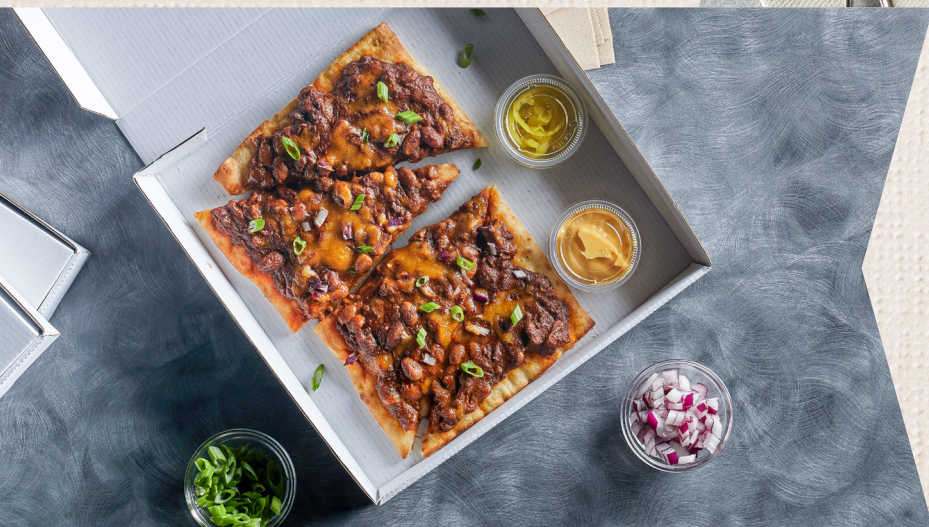


CHEF-MATE® CHILI CON CARNE WITH BEANS

Chili's popularity crosses all ages, genders and regions. People universally love it. Although it's traditionally made with ground beef, tomatoes and beans, it's very flexible for innovation and can be menued as an appetizer, side or entrée.² CHEF-MATE® Chili products taste like slow-simmered chili perfection right out of the can.

Bread-Bowl Chili

There's everything to love about a meal where you can eat the bowl! Ladle steaming CHEF-MATE® Chili inside a sourdough bread bowl and top with fresh, diced scallions and shredded cheddar cheese or your favorite Mexican cheese blend.



Chili Flatbread

CHEF-MATE® Chili steps outside the bowl and becomes the topping for a mouthwatering flatbread appetizer. Sprinkle the chili-topped flatbread with diced red onions, scallions and cheddar cheese for handheld enjoyment.

5-Way Chili

This is a filling, zesty dish with economical spaghetti noodles as its base. Smother spaghetti with CHEF-MATE® Chili, red kidney beans, chopped yellow or red onions and shredded cheddar cheese.





CHEF-MATE® ¡QUE BUENO! WHITE QUESO SAUCE

Mexican food is found on nearly a quarter of all restaurant menus, and the South and the West have a particular affinity for Mexican-inspired menu items.³ Our white cheese sauce lends a mouthwatering richness to the zest inherent in this popular and growing cuisine.



Cheesy Stuffed Poblano Pepper Bowl

The flavors of the typical stuffed poblano dish frequently found on Mexican menus get a comforting, travel-friendly spin with this unique bowl idea. Chopped poblano peppers, ground beef, white rice, and sautéed bell peppers are smothered with CHEF-MATE® Que Bueno White Queso Sauce to create a zesty, craveable comfort.

Fiesta Chorizo Bowl

While long a part of traditional Mexican dishes, chorizo has emerged on the larger food scene and makes this recipe an on-trend favorite sure to get rave reviews.⁴ Add to it red rice, refried beans, fresh tomato or tomatillo salsa and as much smooth, rich CHEF-MATE® Que Bueno White Queso Sauce as you desire.



White Queso Chicken Taco

The double hit of cheese in this easy taco is sure to delight Mexican food fans. Fold warm, grilled and diced chicken in a flour or wheat tortilla along with shredded iceberg lettuce, shredded cheddar cheese and a ladleful of CHEF-MATE® Que Bueno White Queso Sauce.



CHEF-MATE® BASIC CHEDDAR CHEESE SAUCE

Mac and cheese has provided comfort to kids and adults alike for decades. Today, it's showing growth on all types of menus from quick-service to fine dining with creative reinventions for sophisticated palates.⁵ Have fun with these unexpected, ready-to-travel takes on the classic that feature CHEF-MATE® Basic Cheddar Cheese Sauce. So easy, so cheesy.

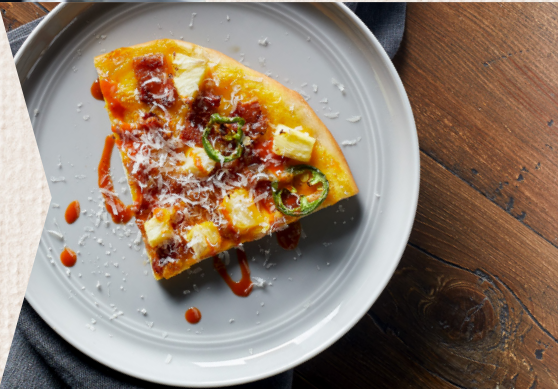


Mac and Cheese Pizza

Mac and cheese on pizza? Yes, please. It's a surprisingly wonderful combination that begins with your favorite pizza crust, al dente macaroni noodles and Italian breadcrumb seasoning—all topped up off with the warm, melty perfection of CHEF-MATE® Basic Cheddar Cheese Sauce.

Bacon Jalapeño Cheddar Pizza

To-go friendly pizza gets a unique twist with our creamy, smooth cheese sauce instead of regular cheese shreds. Top pizza crust with crispy smoked bacon, jalapeño slices and CHEF-MATE® Basic Cheddar Cheese Sauce.



Simply Delicious Simple Mac & Cheese

This is like your mom's mac and cheese, but elevated with the richness and out-of-the-can simplicity of CHEF-MATE® Basic Cheddar Cheese Sauce. Just add our sauce to classic elbow noodles and sprinkle with Italian seasoned breadcrumbs.

Fried Potato Skins Bowl

So satisfying and deliciously cheesy. We've used crispy fried potatoes as the base, added bacon, scallions and sour cream, and then topped it all with CHEF-MATE® Basic Cheddar Cheese Sauce.





CHEF-MATE® CORNED BEEF HASH

Thirty-seven percent of consumers love corned beef hash³, specifically those who support independent restaurants, and for those venues, it's a fan favorite. To interest customers who may have never before tried this American classic, introduce it in modern dishes like these.

Cheddar Potato Hash Soup

Creamy, cheesy potato soup is delicious on its own, but it's even better when you add the hearty and satisfying twist of CHEF-MATE® Corned Beef Hash. Brighten the flavor with additional chopped peppers and onions and you have the ultimate comfort soup.



Shakshuka Bowl

Bowls are absolutely ideal for to-go orders. So try this. Well-browned CHEF-MATE® Corned Beef Hash mixed with a generous amount of chopped peppers and Berbere spice. Put a perfectly poached egg on top and you have breakfast perfection.

Blue Plate Breakfast

Traditional eggs and bacon may rule, but eggs and CHEF-MATE® Corned Beef Hash is perfection. The secret is frying the hash until it is crispy and browned, mixing it with bacon bits, and then placing a fried egg on top. Serve it with toast and fire-roasted tomatoes for a hearty breakfast.



Corn Beef Hash Tacos

Blend cooked and crispy CHEF-MATE® Corned Beef Hash with some taco seasoning. Put it in a flour or wheat tortilla. Then just top it off with some tomatillo salsa. And your choice of cheese.

Compared to other types of food packaging, canned items like CHEF-MATE® excel at protecting food safety and reducing waste because they are 100% recyclable and more likely to be recycled than any other type of food containers.

OTHERS CAN.
**WE CAN
BETTER.**



For more information about our products or menu inspiration,
call 1-800-288-8682 or visit NestleProfessional.com/chefmate.



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¹Datassential Coronavirus Updates, July 2020

²Datassential Comfort Foods Report, December 2019

³Datassential SNAP™ 2020

⁴<https://www.meatpoultry.com/articles/20194-getting-creative-with-chorizo>

⁵Datassential, 2020

⁶Can Manufacturer's Institute