

— OUR EXCLUSIVE —  
**HISPANIC**  
— BRAND PRODUCTS —



BRAVEHEART®  
**BIRRIA  
TACOS**  
TAP FOR RECIPE



 **PERFORMANCE**  
FOODSERVICE



A

TAP  
FOR THE  
RECIPE



## CONTIGO® FIRE ROASTED SALSA

Ready-To-Use Fire Roasted with jalapeño peppers & spices | **493485**

## FIRE ROASTED TOMATO DICED IN JUICE

Fire Roasted with skin on; smoke infused for natural flavor | **493387**

Essential base item for a myriad of Latin inspired dishes. Fire Roasted Dice Tomatoes add a significant, wonderful, smoky flavor and depth; Fire Roasted ready-to-use Salsa takes the smoky tomatoes and adds ground up jalapeño peppers; and the Ground Salsa Base is ideal for adding tomatoes, garlic, jalapeños to customize this popular and staple side dish of Latin cuisine.



# DIPS & SALSA

<b>C</b>	DIP QUESO BLANCO FZ	CONTIGO	4/5 LB	478694
	GUACAMOLE WESTERN FZ	CONTIGO	12 1 LB	592379
<b>B</b>	SALSA FIRE ROASTED RTU	CONTIGO	6/#10 CN	493485
<b>A</b>	SALSA MEDIUM THICK & CHNKY	CONTIGO	4/1 GA	303564
	SALSA MEDIUM THICK & CHNKY	CONTIGO	/1 GA	303563
	SAUCE CHEESE CHEDDAR DSPNSR POUÇ	CONTIGO	4/110 OZ	504386
	SAUCE CHEESE JALAPEÑO	CONTIGO	6/#10 CN	502724
	SAUCE CHEESE MONTEREY JACK SAUCE	CONTIGO	6/#10 CN	619131
	CHIMICHURRI FZ	CONTIGO	3/30 OZ	556456

## ELOTES STREET CORN DIP

Natures Best® Cream Cheese	3 lbs	078455
West Creek® Mayo	4 cups	201350
Roasted Corn & Jalapenos	3 lbs	504916

### Per Order

Shredded Quesadilla Cheese	2 oz	503769
Contigo® Grated Cotija Cheese	1 oz	651725
Pico De Galo	1 oz	645279
Peak® Cilantro, fresh chopped	<i>as needed</i>	855550
Contigo® Blue Corn Tortilla Chips	4-6 oz	775106

1. In a large bowl combine cream cheese, Mayo, Roasted corn. Mix thoroughly and reserve for service.
2. For Service put 6oz of Elotes Dip into a oven safe dish. Place in the oven to heat through (approx. 3 minutes)
3. Remove from oven and top with shredded cheese. Use oven or salamander to melt and brown the shredded cheese.
4. Garnish by sprinkling with Cotija cheese, topping with pico de galo, and a pinch of cilantro.
5. Serve hot along side tortilla chips.



## PLANTAIN BITES

Contigo® Plantains	3 each	504323
Refried Beans	3 oz	028381
Contigo® Carne Asada	3 oz	801334
Pico De Galo	1.5 oz	645279
Contigo® Grated Cotija	1oz	651725
Cheese Crema	1½ oz	
Peak® Cilantro, fresh chopped	<i>as needed</i>	855550
Lime Wedges	2 each	427381

1. Fry the plantains in a 350° fryer for 2 minutes, or until soft.
2. Remove from fryer and smash flat to about ¼" thickness using the back of a wooden spoon or side of a large knife.
3. Once plantains are flat, fry them again for an additional 3 minutes or until slightly crisp
4. Remove from fryer and top each plantain respectively with 1oz refried beans, 1 oz carne asada, and .5oz pico de galo.
5. Place plantains on a long rectangular plate and garnish with cheese, crema, cilantro, and lime as seen in the photo.



# CONTIGO<sup>®</sup> QUESO THREE WAYS

## EZ-MELT ELOTES QUESO

EZ Melt Cheese	5lb block	<b>624520</b>
<i>(cut into smaller cubes)</i>		
Whole Milk	2 cups	<b>515324</b>
Elotes Dip	3 cups	<i>(See Right)</i>

1. In a large sauce combine the milk and EZ Melt cheese. Allow to completely melt over a medium to medium-low flame.
2. Once completely melted add in the Elotes Dip and mix thoroughly
3. Hold hot for service or cool for storage

## EZ-MELT TRADITIONAL QUESO

EZ-Melt Cheese	5lb block	<b>624520</b>
<i>(cut into smaller cubes)</i>		
Whole Milk	2 cups	<b>515324</b>
Fire Roasted Salsa	2 cups	<b>493485</b>

1. In a large sauce combine the milk and EZ Melt cheese. Allow to completely melt over a medium to medium-low flame.
2. Once completely melted add in the salsa and mix thoroughly
3. Hold hot for service or cool for storage

## EZ-MELT CHORIZO QUESO

EZ Melt Cheese	5lb Block	<b>624520</b>
<i>(cut into smaller cubes)</i>		
Whole Milk	2 cups	<b>515324</b>
Chorizo Sausage	2 cups	<b>032630</b>

1. In a large sauce combine the milk and EZ Melt cheese. Allow to completely melt over a medium to medium-low flame.
2. Once completely melted add in the Chorizo and mix thoroughly
3. Hold hot for service or cool for storage



# TORTILLAS

## CORN

TORTILLA CORN WHITE 6"	CONTIGO	6 / 90 CT	515283
TORTILLA CORN WHITE 6"	LA BANDERITA	6 / 60 CT	625814
TORTILLA CORN YELLOW 5.5"	MISSION	6/60 CT	554806
TORTILLA CORN YELLOW 6"	CONTIGO	6/160 CT	515284

## FLOUR

TORTILLA FLOUR 4.5" SLIDER	LA BANDERITA	16/20 CT	580113
TORTILLA FLOUR PRESSED 6"	LA BANDERITA	288 / 1.17OZ	002948
TORTILLA FLOUR 6"	CONTIGO	12/24 CT	515277
TORTILLA FLOUR 7"	CONTIGO	12/12 CT	606898
TORTILLA FLOUR PRESSED 8"	LA BANDERITA	16 / 12 CT	641888
TORTILLA FLOUR PRESSED 10"	LA BANDERITA	16 / 12 CT	641889
TORTILLA FLOUR 10"	CONTIGO	12 / 12 CT	515312
TORTILLA FLOUR 12"	CONTIGO	8 / 12 CT	515313
TORTILLA FLOUR PRESSED 12"	LA BANDERITA	8 / 12 CT	485251
TORTILLA FLOUR PRESSED 13"	LA BANDERITA	8 / 12 CT	488986
TORTILLA FLOUR PRESSED 14"	LA BANDERITA	8/12 CT	353089

## SPECIALTY

TORTILLA JALAPEÑO CHEDDAR	MISSION	6 / 12 CT	028362
TORTILLA WHOLE WHEAT 12"	PIANCONE	6 / 12 CT	051427



E



F



G

# TORTILLA CHIPS (PRE-COOKED & RAW)

F	CHIP TORTILLA CORN BLUE	CONTIGO	8 / 16 OZ	775106
	CHIP TORTILLA CORN WHITE RND	CONTIGO	8 / 16 OZ	728142
E	CHIP TORTILLA CORN WHITE TRI	CONTIGO	8 / 16 OZ	728148
	CHIP TORTILLA CORN WHITE TRI	CONTIGO	8 / 16 OZ	775105
G	CHIP TORTILLA CORN YELLOW RND	CONTIGO	8 / 16 OZ	728133
	TORTILLA STRIP TRI-COLOR FC	CONTIGO	10/1 LB	334990
	CHIP TORTILLA CORN WHI 4" RAW	LA BANDERITA	1/ 30.5 LB	230039
	CHIP TORTILLA CORN YLW 4" CUT	CONTIGO	1/30 LB	515290



## CONTIGO® BIRRIA BASE CONCENTRATE

The original Birria dish is said to have originated in Jalisco Mexico, where it was traditionally prepared for holidays and special occasions and made with either goat, sheep, or beef meat. Birria is a Mexican meat stew with a blend of chiles and spices, giving it a deep-red hue and a slightly earthy flavor.

This traditional Mexican base seems to be trending everywhere, most often in the form of Birria tacos. Birria tacos are tortillas filled with the tender meat from the stew, topped with onions, cilantro, and served with the broth from the stew on the side. The tacos are dipped in the broth, making for an unforgettable combination consumers just can't seem to get enough of. From The New York Times to Google to TikTok, the Birria Taco craze is hotter than ever. Birria tacos only finished behind banana bread, focaccia, crème brûlée and keto diet-friendly cloud bread, in respective order as the most searched new foods. A June 2020 to July 2021 study found videos featuring the term "birria tacos" were viewed nearly 500 million times on TikTok and featured in 135,214 Instagram posts. The term also reached an annual Google search volume of 11.2 million.

Our Contigo® Birria Base Concentrate is ideal for making Birria Tacos, Birria Quesadillas, Birria Ramen, Birria Pizza, Birria Pho, and Birria Egg Rolls. Contigo® Birria Base Concentrate is packed in convenient 6/5-lb. liquid refrigerated pouches to minimize waste and keep the product fresh. | **726325**



TAP  
FOR THE  
RECIPE

## SPICY PORK CARNITAS



TAP  
FOR THE  
RECIPE

## TERIYAKI SKIRT STEAK TACOS



TAP  
FOR THE  
RECIPE

## MANGO HABANERO TORTA



# CENTER OF THE PLATE

BEEF BALL TIP CH FAJITA FZ 1/4X2"  
BEEF DICED 1/4" CARNE ASADA F  
BEEF STRIP 1/2 IN FAJITA FC F  
BEEF TACO FILLING FZ  
CHICKEN BRST STRIP FAJITA FC  
PORK CUSHION DICED 1/2" FZ

CONTIGO  
CONTIGO  
CONTIGO  
CONTIGO  
CONTIGO  
CONTIGO

2 / 5 LB  
2 / 5 LB  
2 / 5 LB  
4 / 5 LB  
2 / 5 LB  
2 / 5 LB

801342  
801334  
529369  
551388  
529380  
801338

## TAMALES

TAMALE BEEF FZ  
TAMALE CHICKEN FZ  
TAMALE PORK FZ

CONTIGO  
CONTIGO  
CONTIGO

72 / 5 OZ  
72 / 5 OZ  
72 / 5 OZ

781672  
781678  
781677

## MAHI MAHI TACO BOWL

Empires Treasure® Mahi Mahi	6 oz	<b>402887</b>
12" Contigo Flour Tortilla	1	<b>515313</b>
Refried Beans	4 oz	<b>028381</b>
Lime Cilantro Rice	6 oz	<b>727284</b>
Corn Salsa (equal parts)	2 oz	<b>504916</b>
Pico De Galo	2 oz	<b>645279</b>
Contigo® Avocado Half, sliced	1	<b>625682</b>
Crema	1oz	
Contigo® Grated Cotija Cheese	½ oz	<b>651725</b>
Fresh Chopped Peak Cilantro	as needed	<b>855550</b>
Peak® Lime Wedges	2 each	<b>648427</b>



1. Using a form, fry the flour tortilla into the shape of a large taco shell.
2. Sear the mahi on a flat top until cooked through (approx. 2 minutes per side) and reserve for plating
3. Into the "taco shell" begin by layering in the refried beans, then the rice, then the corn salsa and pico de galo.
4. Top with the mahi mahi.
5. Garnish by drizzling with crema, sprinkling with cotija cheese, and chopped cilantro.
6. Lastly slice and fan a half avocado for the top of the dish.
7. Serve with lime wedges on the side.



## MAHI MAHI BIRRIA TACOS

6" Contigo Corn Tortillas	6 Each	<b>515284</b>
Empires Treasure® Mahi Mahi	6 oz	<b>402887</b>
Mango Salsa (equal Parts)	3 oz	<b>588158</b>
Contigo® Grated Cotija Cheese	1 oz	<b>651725</b>
Contigo® Southwestern Guacamole	2 oz	<b>592379</b>
Contigo® Birria Base	as needed	<b>726325</b>
Peak® Cilantro, fresh chopped	as needed	<b>855550</b>
Peak® Lime Wedges	2 each	<b>648427</b>

1. Dip all corn tortillas in the birria, one at a time, and toast them on a flat top.
2. Once toasted, stack two tortillas and place each stack into a taco holder. (each taco will use 2 tortillas)
3. Sear raw mahi mahi on the flat top for 1.5-2 minutes per side. In the last minute of cooking ladle 2oz of birria base over fish to finish cooking.
4. Place 2oz of Birria sauteed Mahi in the bottom of the tortillas, top with Mango Pineapple Salsa, a pinch of grated cotija cheese, and a pinch of fresh chopped cilantro.
5. Serve with lime wedges and guacamole on the side.

# BIRRIA STEAK OR CHICKEN FAJITAS

6" Contigo Corn Tortillas <i>(dipped in birria and cooked dry on the flat top)</i>	6 each	<b>515284</b>
Contigo® Fajita Beef Strips	6 oz	<b>529369</b>
Contigo® Fajita Chicken Strips	6 oz	<b>529380</b>
Peak® Yellow Onion, sliced	3 oz	<b>476436</b>
Red & Green Bell Pepper, sliced	3 oz	<b>033730</b>
Contigo® Birria Base	3 oz	<b>726325</b>
Peak® Lime Wedges	2 each	<b>648427</b>
Peak® Cilantro, fresh chopped	as needed	
Pico De Galo	2 oz	<b>645279</b>

1. Sauté Peppers and onions together on a flat top until onions are translucent (approx.. 3 minutes)
2. While peppers and onions cook, sear fajita steak strips on flat top.
3. Once steak or chicken is sufficiently seared pour the birria over the steak or chicken. Continually move the steak in the birria while it reduces.
4. Remove from heat and reserve for plating.
5. On a hot sizzler pan, first plate the onions and pepper mixture.
6. Next plate the birria fajita meat.
7. Garnish with cilantro. Serve with limes, pico de galo, and tortillas on the side.



TAP  
FOR THE  
RECIPE



# CHEESE

CHEESE AMERICAN WHI EZ MELT LOAF	CONTIGO	6 / 5 LB	624520
CHEESE COLBY BLOCK	CONTIGO	1/42 AV	503768
CHEESE COTIJA GRATED	CONTIGO	5/2 LB	651725
QUESO QUESADILLA SHRED CHIH	CONTIGO	4/5 LB	503769
CHEESE MONTEREY JACK SAUCE	CONTIGO	6/10#	619131
CHEESE 3 BLEND FEATHER SHRED R/F	CORAZO	4/5 LB	083022
CHEESE AMARILLO BLANCO 50/50	CORAZO	4/5 LB	797063
CHEESE CHEDDAR BLEND FEATHER SHRED	CORAZO	4/5 LB	797066
CHEESE QUESO AMARILLO CHED FI	CORAZO	4/5 LB	797072
CHEESE AMARILLO CHEDDAR FEATHER SHRED	CORAZO	4/5 LB	797074



## CONTIGO® EZ MELT WHITE AMERICAN CHEESE

Contigo® EZ Melt White Pasteurized Process American Cheese Loaf is a pasteurized process cheese made with natural cheeses and milk - no oils, just true dairy ingredients. Contigo® EZ Melt White Pasteurized Process American Cheese Loaf is ideal for dips, queso, sauces and soups, or as a topping for nachos, veggies, fries, baked potatoes, macaroni and cheese, casseroles, and deli sandwiches. It is ideal for melting.

- Melts easily and evenly
- Long shelf life — 6 months unopened and refrigerated
- Consistent color and maintains texture and taste for hours when melted

## CONTIGO® QUESO QUESADILLA

Feather shred Queso Quesadilla has a rich, creamy, buttery texture with excellent melting properties. Ideal for quesadillas, queso fundido, enchiladas, pizza, sandwiches, pastas, and casseroles. Any melting cheese application, where a top quality product is required.

A perfect substitute for Chihuahua Hispanic brand cheese that will provide our customers a value without sacrificing quality and performance.



## BIRRIA BURRITO

12" Contigo Flour Tortilla	2 each	<b>515313</b>
Refired Beans	4 oz	<b>028381</b>
Cilantro Lime Rice	3 oz	<b>727284</b>
Contigo® Carne Asada (Soaked in Birria)	4 oz	<b>801334</b>
Corn Salsa (equal parts)	2 oz	<b>504916</b>
Pico De Galo	2 oz	<b>645279</b>
Contigo® Fire Roasted salsa	4 oz	<b>493485</b>
Contigo® Grated Cotija Cheese	½ oz	<b>651725</b>
Peak® Lime Wedges	2 each	<b>648427</b>
Contigo® Southwestern Guacamole	2 oz	<b>592379</b>
Peak® Cilantro, fresh chopped	as needed	<b>855550</b>

1. Begin by dipping the flour tortillas in the birria base and softening them on the flat top (heat for 30 seconds per side).
2. Lay out the tortillas, overlapping one by 50%, creating a roughly 12" by 18" tortilla base.
3. Evenly spread the beans down the middle of the tortilla making sure to leave 3-4" around all edges.
4. Add in the rice, corn salsa, Pico de Galo, and Carne Asada on top of the beans.
5. Roll the burrito bit folding in the ends and then tightly rolling the burrito away from you
6. Place the rolled burrito, seam side down, on the flat top and allow to toast for 2-3 minutes (or until golden). Then Flip burrito and repeat on the opposite side.
7. To plate spread 4 oz of fire roasted salsa on a plate. Cut Burrito on a bias. Then stack as seen in picture.
8. Garnish with drizzle of crema, pinch of grated Cotija cheese, and pinch of fresh chopped cilantro.
9. Serve with lime wedges and side of Guacamole



## BIRRIA SHRIMP (PICTURED ON BACK PAGE)

8-12 Bay Winds Shrimp	6 each	<b>421082</b>
Contigo® Birria Base	3 oz	<b>726325</b>
Lime Cilantro Rice	3 oz	<b>727284</b>
Crema	1½ oz	
Peak® Cilantro, fresh chopped	As Needed	<b>855550</b>
Peak® Lime Wedges	1	<b>648427</b>

1. Sauté the shrimp in the birria until cooked through. Be careful not to over cook.
2. For plating, stripe the plate with crema in several zig zag patterns
3. Place three 1oz piles of rice around the plate on the crema striping
4. Hook two shrimp together and place on each respective pile of rice.
5. Garnish with cilantro and lime. (see photo for reference)

# CONTIGO® CARNE ASADA BIRRIA TACOS

6" Contigo Corn Tortillas	6 Each	515284
Contigo® Carne Asada (soaking in birria)	6 oz	801334
Pico De Galo	3 oz	645279
Contigo® Grated Cotija Cheese	1 oz	651725
Peak® Lime Wedges	2 each	648427
Contigo® Southwestern Guacamole	2 oz	592379
Contigo® Birria Base	as needed	726325
Peak® Cilantro, fresh chopped	as needed	855550

1. Dip all corn tortillas in the birria, one at a time, and toast them on a flat top.
2. Once toasted, stack two tortillas and place each stack into a taco holder. (each taco will use 2 tortillas)
3. Place 2 oz of Birria soaked Carne Asada in the bottom of the tortillas, top with pico de galo, a pinch of grated cotija cheese, and a pinch of fresh chopped cilantro.
4. Serve with lime wedges and guacamole on the side.



# AVOCADOS, BEANS, PEPPERS, TOMATOES & MORE

AVOCADO PULP FZ	CONTIGO	6/3 LB	592335
BEAN BLACK	CONTIGO	6/#10 CN	629869
BEAN PINTO TRIPLE CLEANED	CONTIGO	1/50 LB	655907
PEPPERS CHIPOTLE /ADOBO SAUCE	CONTIGO	12/7 OZ	5225201
PEPPERS GREEN CHILE DICED	CONTIGO	12/28 OZ	522508
PEPPERS JALAPEÑO NACHO SLICED	CONTIGO	6/#10 EA	522428
PEPPERS JALAPEÑO NACHO SLICED	CONTIGO	4/1 GA	522470
PLANTAIN SWEET FRIED IQF	CONTIGO	6/4 LB	504323
TOMATILLO WHOLE	CONTIGO	6/#10 CN	5224901
BASE BIRRIA LIQUID POUCH	CONTIGO	6/5 LB	726325
I TOMATO DICED UNPEELED FIRE ROASTED	CONTIGO	6/#10 CN	493387







K



L

# SWEET ENDINGS

L CAKE TRES LECHES TRAY FZ  
 K FLAN 4 OZ CUP IND ROUND FZ  
 MILK CONDENSED SWEETEND CAN

CONTIGO  
 CONTIGO  
 CONTIGO

2 / 5.5 LB  
 12 / 4 OZ  
 24 / 14 OZ

**493090**  
**493101**  
**515409**



M

# PORK CARNITAS BIRRIA TACOS

6" Contigo Corn Tortillas	6 Each	515284
Contigo® Pork Carnitas (soaking in birria)	6 oz	655762
Corn Salsa (equal Parts)	3 oz	504916
Contigo® Grated Cotija Cheese	1 oz	651725
Peak® Lime Wedges	2 each	648427
Contigo® Guacamole	2 oz	592379
Contigo® Birria Base	as needed	726325
Peak® Cilantro, fresh chopped	as needed	855550

1. Dip all corn tortillas in the birria, one at a time, and toast them on a flat top.
2. Once toasted, stack two tortillas and place each stack into a taco holder. (each taco will use 2 tortillas)
3. Place 2oz of pork carnitas in the bottom of the tortillas, top with corn salsa, a pinch of grated cotija cheese, and a pinch of fresh chopped cilantro.
4. Serve with lime wedges and guacamole on the side.



## BIRRIA POZOLE

Contigo® Birria Base	2 qt	<b>726325</b>
Water	2 qt	
Contigo® Pork Carnitas	5 lbs	<b>655762</b>
#10 can Golden Hominy	1	<b>146563</b>

### *Garnish Per Bowl*

Peak® Shredded Fresh Cabbage	1 oz	<b>530255</b>
Peak® Red Onion, thinly sliced	½ oz	<b>470663</b>
Radish, thinly sliced	½ oz	<b>807434</b>
Crema	1 oz	
Peak® Cilantro, freshly chopped	as needed	<b>855550</b>

1. In one pot combine Birria Base, Water, Pork Carnitas, and Hominy.
2. Bring to a boil.
3. Reduce heat to a simmer and cook just until Hominy is tender.
4. Remove from heat and reserve for plating.
5. For plating ladle 6-8oz of soup into a shallow bowl.
6. Garnish with cabbage, red onion, radish, crema, and cilantro. (see picture)



## BIRRIA TOSTADA

6" Contigo Corn Tortillas (fried hard)	1 each	<b>515284</b>
Refried Beans	2 oz	<b>028381</b>
Carne Asada (soaking in birria)	2 oz	<b>801334</b>
Simplot® Lime Cilantro Rice	2 oz	<b>727284</b>
Pico De Galo	1 oz	<b>645279</b>
Peak® Arcadian Blend Greens	2 oz	<b>314438</b>
Crema	1 oz	
Contigo® Grated Cotija Cheese	½ oz	<b>651725</b>
Peak® Lime Wedges	2 each	<b>648427</b>
Contigo® Southwestern Guacamole	2 oz	<b>625556</b>
Peak® Cilantro, freshly chopped	as needed	<b>855550</b>

1. Dip the fried corn tortilla in birria briefly. Then place on a plate.
2. Evenly spread the refried beans on the tortilla.
3. Top the beans with the carne asada, rice, pico de galo, and arcadian blend.
4. Next drizzle the crema across the plate, top with Cotija, and cilantro as seen in picture.
5. Serve with Lime wedges and Guacamole

# CONTIGO® BIRRIA SHRIMP

Recipe on Page 14



Rice Minnesota  
(800.328.8514)

[www.performancefoodservice.com](http://www.performancefoodservice.com)

