

PRODUCE FEATURE



CAJUN JACKFRUIT VEGETARIAN HASH

This one-pan dish will surely excite your diners looking for that little something different with a plant based twist. In a hot skillet, sauté the onions, celery, garlic and potatoes until golden brown. Next add the “pre-cooked” jack fruit and blanched Brussel sprouts to the mix. Last step is to season with the Cajun spice and stir until combined and warmed through. Just before service drizzle some Mike’s Hot Honey over the top before it hits the table.

COST OF GOODS: \$2.88

SUGGESTED MENU PRICE: \$12.99

FOOD COST: 22%

GROSS PROFIT: \$10.11

**PLANT BASED, ON TREND, UNIQUE
AND HEALTHY!**



- #49718 Simply Potato**
Diced Red Skin Potatoes (8-oz portion - \$8.73) **1**
- #50155 (DOT Item)**
Jackfruit Pouch (4-oz - \$0.45) **2**
- #2148 PFS Fresh Produce**
Brussels Sprouts (6-oz - \$0.57) **3**
- #13793 Del Destino**
Roasted Red Peppers (2-oz - \$0.15) **4**
- #2266 PFS Fresh Produce**
Onions (1/2- ea - \$0.10) **5**
- #2182 PFS Fresh Produce**
Celery (1-rib - \$0.05) **6**
- #2148 PFS Fresh Produce**
Garlic (3-cloves - \$0.10) **7**
- #13793 Front Street Market**
Cajun Seasoning (1-Tbsp - \$0.20) **8**
- #13793 Mike's Hot-Honey**
Hot Honey (Drizzle - \$0.53) **9**