



V8[®] MAKES MEXICAN EASY.
YOU MAKE IT GREAT.



MENU MAKERS
MEXICAN EDITION



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› The V is for
Vegetables.®

AND V8®
IS FOR ON-TREND
MEXICAN CUISINE.



You work hard to delight your guests. At Campbell's Foodservice, we do the same for you. More and more diners are looking for on-trend Mexican flavors—and we're here to help you deliver with V8® Vegetable Juice.

HERE'S HOW

- › It's full of flavor that makes any Mexican dish or drink great
- › It's packed with simple vegetable nutrition that goes far beyond the benefits of tomato juice alone
 - › According to Technomic, guests believe a healthy food or beverage is one that's loaded with fruits and vegetables¹
- › It's crafted with care, just like the menu items you'll create with it
- › It's the only premium vegetable juice for your culinary creations, from a company with a history of making brands you and your guests trust



▶ WHAT DOES V8® BRING TO THE TABLE?



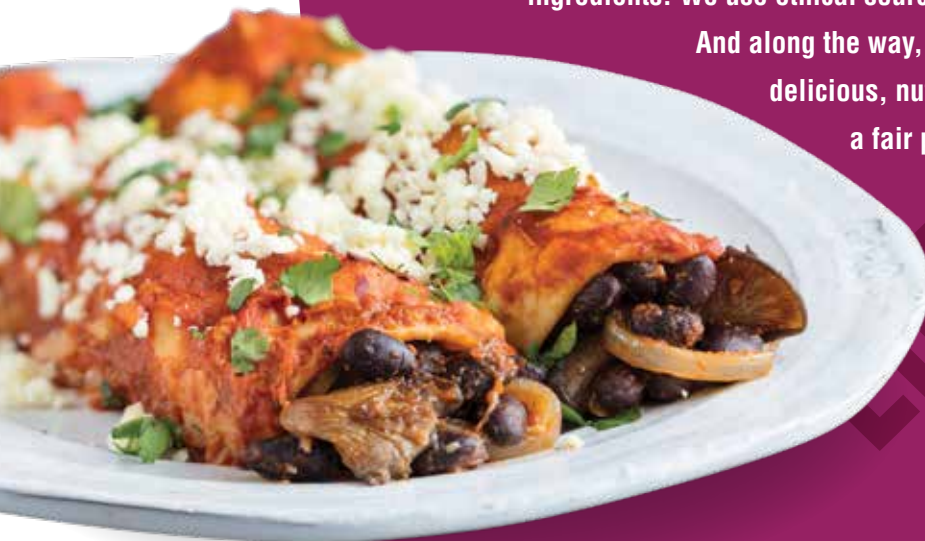
- ▶ A versatile flavor profile perfect for Mexican cuisine
- ▶ 100% vegetable juice—no added sugar
- ▶ More than just tomatoes—a balanced blend of flavors from tomato, carrot, celery, beet, parsley, lettuce, watercress and spinach juices
- ▶ 1 cup of vegetables (that's 2 full servings) per 8 fl. oz.
- ▶ An excellent source of vitamin C and a good source of vitamin A and potassium
- ▶ No artificial colors, flavors or preservatives
- ▶ Gluten free, vegetarian and vegan



› WHY IS V8® A RESPONSIBLE PICK FOR THE MENU?

At Campbell's Foodservice, we carefully craft recipes and products with foods that have roots—real, recognizable ingredients. We use ethical sourcing and sustainable practices.

And along the way, we create foods that are delicious, nutritious and available at a fair price.



SUSTAINABILITY

- › Since 2012, we've been working with tomato farmers to reduce water usage and greenhouse gas emissions by 22%
- › Our V8® Vegetable Juice is made in a Napoleon, Ohio, plant that uses 15% solar energy for electricity each year

FARMERS & INGREDIENTS

- › More than 90% of our tomatoes come from American family farms in northern California, and all our vegetables are grown in the U.S.
- › We believe in keeping our ingredients close to home—some travel as few as 9 miles from the field to processing

PACKAGING

- › Our V8® bottles are made with recyclable plastic and do not contain BPA
- › Our V8® cans are recyclable and contain about 70% recycled materials



➤ WHY PARTNER WITH CAMPBELL'S FOODSERVICE?



WE'RE READY TO WORK WITH YOU

- We listen to our customers in order to offer the best assistance through attentive customer service, category expertise, culinary support and more
- We believe in our people—we have top-notch product development and culinary insights teams that understand our products and how they best integrate into our customers' menus
- We use the latest insights and trends to help you delight guests with flavorful, nutritious foods
- We're here to support your mission to create memorable experiences

› WHY IS MEXICAN CUISINE A MUST-HAVE?



- › 74% of diners say they enjoy Mexican cuisine¹
- › Mexican is the **second-most popular** ethnic cuisine in the U.S.¹
- › Census data shows the growth of the Mexican demographic—**V8®** can help you add culturally relevant flavors to the menu

As ethnic and multicultural dishes continue to increase in popularity, Mexican cuisine has become a staple of the American palate. The richness, vibrancy and freshness of authentic dishes such as tacos, burritos and enchiladas can serve as inspiration for endless flavor fusions.

NO MATTER YOUR SEGMENT, WE CAN HELP

- › **RESTAURANTS** Create variety on your menu with the versatility of V8®
- › **COLLEGE & UNIVERSITY** Satisfy students' cravings for ethnic flavors on campus
- › **HEALTHCARE** Offer simple, on-trend dishes that use staple ingredients and meet a range of nutritional requirements



¹<https://blogs.voanews.com/all-about-america/2015/05/18/top-10-most-popular-ethnic-cuisines-in-us>

BREAKFAST





INGREDIENTS (SERVES 24)

1 ¼ cups	white onion, diced
1 cup	plum tomatoes, diced
1 tbsp.	jalapeño pepper, seeded and diced
2 tbsp.	cilantro, chopped
2 ½ tsp.	kosher salt
¼ cup	lime juice
¾ tsp.	black pepper
3 cups	chicken, cooked
4 cups	V8® Spicy Hot 100% Vegetable Juice
5 tsp.	canola oil
3 cups	baby spinach
1 tbsp.	garlic, chopped
¼ tsp.	cumin, ground
1 ¼ tbsp.	coriander, ground
2 cups	tomatoes, whole, roasted
4 cups	pasteurized liquid eggs
24	whole-wheat flour tortillas, 8-inch
1 ½ cups	cotija cheese, shredded

PREPARATION METHOD

To prepare pico de gallo

1. In a medium mixing bowl, combine ¼ cup onions, plum tomatoes, jalapeño pepper, cilantro, ¼ tsp. salt, lime juice and ⅛ tsp. pepper. Mix well. Reserve.
CCP: Hold at 41°F until needed.

To prepare chicken

1. Simmer chicken in V8® Spicy Hot 100% Vegetable Juice on medium to low heat.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
2. Remove chicken. Strain and reserve liquid.
3. Cool chicken. Using hands, pull apart chicken. Reserve.

To prepare spinach

1. In a large sauté pan, heat 2 tsp. canola oil. Add spinach. Sauté spinach for about 2 minutes. Season with ¼ tsp. salt. Drain and reserve.

To prepare tomato compote

1. Heat 1 tbsp. canola oil. Sauté 1 cup onions for about 5 minutes on medium heat. Add garlic, cumin, coriander and whole roasted tomatoes. Continue to cook for 15 minutes.
2. Add reserved V8® liquid. Reduce until mixture is thick and chunky. Break tomatoes up with spoon to resemble chunky salsa consistency. Reserve.

To prepare eggs

1. Whip eggs with 2 tsp. salt and ¼ tsp. pepper.
2. In large non-stick sauté pan, scramble eggs until light and fluffy. Season with salt and pepper. Reserve.
CCP: Heat to a minimum internal temperature of 145°F for 1 minute.

To assemble/serve

1. Place 1 tortilla on a flat surface and top with the following: #16 scoop scrambled eggs, #16 scoop spinach, #30 scoop cotija cheese, #16 scoop pulled chicken and #30 scoop tomato compote.
2. Carefully roll and tightly fold tortilla into a burrito. Lay flat in half-hotels size pan. Bake at 350°F until cheese is melted.
CCP: Heat to a minimum internal temperature of 145°F for 1 minute.
3. Using a scant #40 scoop, garnish with 1 ½ tbsp. pico de gallo. Serve immediately.

BREAKFAST

SIDES/SMALL PLATES

LUNCH/DINNER

DESSERT

BREAKFAST BURRITO MADE WITH V8® SPICY HOT 100% VEGETABLE JUICE

Made with slow-cooked chicken simmered in a spicy vegetable broth as well as scrambled eggs and fresh pico de gallo salsa, this Mexican-inspired breakfast dish is great for grab and go.



Serve with
pico de gallo,
salsa or a
special
sauce.

PICO DE GALLO IS A TOP TRENDING BREAKFAST INGREDIENT
AS OPERATORS CONTINUE TO OFFER MORE
HISPANIC FLAVORS ON THE MORNING MENU.¹

¹Technomic Flavor Consumer Trend Report, 2017



MEXICAN SCRAMBLED EGGS MADE WITH *V8*® SPICY HOT 100% VEGETABLE JUICE AND *PACE*® SALSAS

Spice up a breakfast staple with Spanish chorizo, cilantro, crumbled queso fresco, *Pace*® Salsas and *V8*® Spicy Hot 100% Vegetable Juice.

Serve with
toasted bread,
in a wrap or
with a side of
yellow grits.

INGREDIENTS (SERVES 12)

4 cups	pasteurized liquid eggs
¼ tsp.	kosher salt
1/8 tsp.	cracked black pepper, freshly ground
2/3 cup	chorizo sausage, chopped
2 tbsp.	canola oil
2 tbsp.	cilantro, chopped
1/3 cup	<i>V8</i>® Spicy Hot 100% Vegetable Juice
1/3 cup	<i>Pace</i>® Chunky Salsa, Medium
2 cups	<i>Pace</i>® Salsa with Green Chilies
1 cup	queso fresco, crumbled

PREPARATION METHOD

1. In a large mixing bowl, whip eggs with salt and pepper. Reserve.
2. In a medium sized sauté pan, brown chorizo sausage. Drain. Reserve.
3. In a large non-stick pan, heat canola oil. Add eggs. As eggs scramble, add chorizo, chopped cilantro and *V8*® Spicy Hot 100% Vegetable Juice. Continue to stir eggs as they cook to ensure all ingredients are well distributed.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.
4. Evenly top with *Pace*® salsas and cheese.
5. To serve, use a #8 scoop and portion about ½ cup (4 oz.) of scrambled eggs onto plate.

84% OF C&U OPERATORS SERVE SCRAMBLED EGGS FOR BREAKFAST, MAKING THEM THE MOST WIDELY OFFERED MORNING DISH ON U.S. CAMPUSES.¹

¹Technomic College & University Trend Report, 2017



INGREDIENTS (SERVES 14)

2 ½ cups	chicken, cooked, pulled
4 tsp.	kosher salt
¾ tsp.	black pepper, ground
2 cups	V8® Spicy Hot 100% Vegetable Juice
2 tbsp.	olive oil
2 ½ cups	white onion, minced
2 tbsp.	garlic, peeled, whole, roasted
4 cups	tomatoes, whole, roasted
2 tsp.	ancho chili powder
4 tbsp.	cilantro, chopped
6 cups	tortilla chips
as needed	vegetable cooking spray
¼ cup	green chilies, chopped
1 cup	Mexican crema

PREPARATION METHOD

To prepare chicken

1. Season chicken with 2 tsp. salt and ¼ tsp. pepper. Let stand for 15 minutes.
2. Simmer chicken in V8® Spicy Hot 100% Vegetable Juice. Remove chicken from pan. Strain liquid. Reserve.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
3. Cool chicken, then shred.

To prepare tomato sauce

1. In a medium sauce pot, heat oil over medium heat. Add 1 ½ cups onions. Sauté for 6 minutes. Add garlic. Cook for another 3 minutes.
2. Add the tomatoes, reserved liquid and ancho chili powder. Cook mixture until mixture thickens into a sauce like consistency.
3. Using a blender, blend mixture until smooth. Add 2 tsp. salt, ½ tsp. pepper and 1 tbsp. cilantro. Simmer sauce for another 15 minutes. Reserve.

To assemble/bake

1. Using a mixing bowl, coat tortilla chips with 3 cups tomato sauce (just enough to coat the chips).
2. In a medium bowl, toss shredded chicken with 2 tbsp. cilantro and 1 cup of finished tomato sauce.
3. Lightly grease casserole dish with non-stick cooking spray. Layer in the following order: coated chips, shredded chicken, 1 cup onions, chilies, 1 ½ cups tomato sauce.
4. Bake in a 350°F oven for 15 minutes.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.

To serve

1. Top with 1 tbsp. cilantro and Mexican crema.
2. Using a #4 spoodle, portion 1 cup onto plate. Serve immediately.

BREAKFAST

SIDES/SMALL PLATES

LUNCH/DINNER

DESSERT

CHICKEN CHILAQUILES WITH SPICY TOMATO SAUCE MADE WITH V8® SPICY HOT 100% VEGETABLE JUICE

This classic Mexican breakfast dish features pulled chicken simmered in a spicy tomato and cilantro broth, fire-roasted green chilies, Mexican crema and V8® Spicy Hot 100% Vegetable Juice with a hint of roasted garlic.



Swap out pulled chicken for other protein ingredients to add versatility and variety for guests with this classic dish.



PEACH TOMATO JAM MADE WITH V8® ORIGINAL 100% VEGETABLE JUICE

A perfect accompaniment for toasted bread, bagels, croissants and even cheese, this sweet and savory jam is packed with flavor. Fresh tomatoes are slow cooked with frozen peaches, sugar and classic V8® Original 100% Vegetable Juice to create a simply delicious spread.

Add this jam to breakfast or snack dishes or use it as an ingredient in simple house-made pastries and desserts.



INGREDIENTS (SERVES 24)

2 cups	grape tomatoes
2 cups	V8® Original 100% Vegetable Juice
2 cups	frozen peach slices
¾ cup	sugar
1 tbsp.	lemon juice
½ tsp.	kosher salt

PREPARATION METHOD

1. Fill a medium pot with water. Let boil. Add tomatoes for 20 seconds. Remove from water. Remove all tomato skins.
2. Combine all the ingredients in a medium sauce pot. Simmer for 2 hours, until mixture is thick.

SWEET SIDES ARE BECOMING MORE POPULAR
AT BREAKFAST, WITH **36%** GROWTH BETWEEN
2015 AND 2017.¹

¹Technomic Flavor Consumer Trend Report, 2017



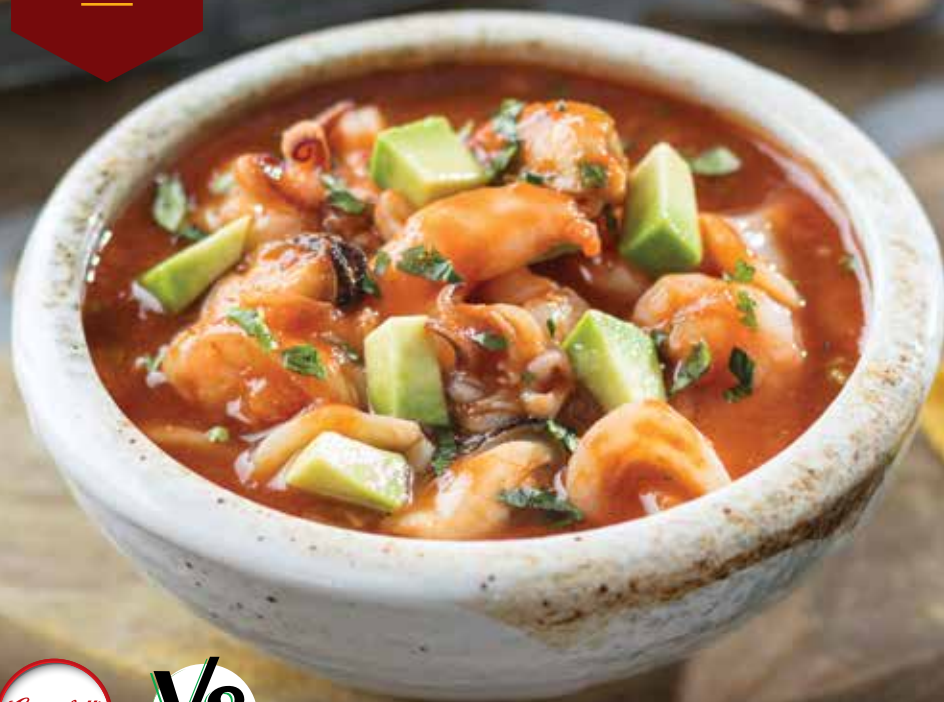
SIDES/SMALL PLATES



SEAFOOD COCKTAIL MADE WITH V8® SPICY HOT 100% VEGETABLE JUICE

Offer this seafood delight as a Mexican-inspired alternative to traditional shrimp cocktail. It's made with shrimp, calamari and mussels marinated in a mixture of V8® Spicy Hot 100% Vegetable Juice, lime juice, ketchup and a touch of hot sauce.

Serve
with a side
of plantain
chips.



INGREDIENTS (SERVES 8)

1 cup	shrimp, 16/20 ct, peeled, deveined, cut into ½-inch pieces
1 cup	calamari, raw
1 cup	mussels
5 cups	V8® Spicy Hot 100% Vegetable Juice
1 tsp.	hot sauce
½ cup	onion, minced
1 tbsp.	lime juice
½ cup	ketchup
1 tbsp.	cilantro, chopped
2 tbsp.	jalapeño peppers, seeded, chopped
½ cup	avocado, diced

PREPARATION METHOD

1. In a large sauté pan, simmer shrimp, calamari and mussels with V8® Spicy Hot 100% Vegetable Juice. Bring to boil.
2. Reduce heat and simmer to reduce liquid by 60%.
3. Remove from heat. Chill.
4. Remove mussels from shell, reserving shells.
CCP: Hold at 41°F until needed.
5. Combine hot sauce, onions, lime juice, ketchup and all reduced V8® Spicy Hot 100% Vegetable Juice in a bowl. Mix thoroughly.
6. Add all seafood. Mix in cilantro and jalapeño.
CCP: Hold for cold service at 41°F until needed.
7. To serve, using a #4 scoop, portion 1 cup of mixture into a rocks glass. Using a #70 scoop, garnish with 1 tbsp. diced avocado. Serve immediately.

ONION AND CILANTRO ARE AMONG THE TOP MEXICAN FLAVORS ON MENUS, WHILE LIME AND AVOCADO ARE TWO OF THE FASTEST GROWING.¹

¹Technomic Flavor Consumer Trend Report, 2017





INGREDIENTS (SERVES 4)

2 cups	chayote squash, julienned
2 cups	grape tomatoes, cut in half
1 tsp.	kosher salt
1 cup	V8® Spicy Hot 100% Vegetable Juice
¼ cup	sherry wine vinegar
4 ½ tsp.	lime juice
½ tsp.	black pepper, ground
⅓ cup	olive oil
1 tbsp.	cilantro, chopped

PREPARATION METHOD

1. Julienne chayote. Reserve in cold water.
2. In a bowl, season tomatoes with salt. Let stand. Reserve.
3. In a medium mixing bowl, combine V8® Spicy Hot 100% Vegetable Juice, vinegar, 1 tbsp. lime juice and pepper. Slowly whisk in olive oil until emulsified.
4. In a large mixing bowl, combine drained chayote, reserved tomatoes, cilantro and 1 ½ tsp. lime juice. Let stand 10 minutes.
5. Add vinaigrette to chayote salad. Mix well.

CCP: Hold for cold service at 41°F until needed.
6. To serve, use a #8 spoodle to portion ½ cup onto plate. Serve immediately.

BREAKFAST

SIDES/SMALL PLATES

LUNCH/DINNER

DESSERT



GRAPE TOMATO AND CHAYOTE SALAD MADE WITH V8® SPICY HOT 100% VEGETABLE JUICE

This vibrant summer side dish pairs well with a variety of menu items. It features fresh grape tomatoes and julienned chayote tossed with a tomato cilantro dressing.



Serve as a light and fresh unique salad offering. Add berries for more color and flavor in this summer side dish.



ROASTED GARLIC AND TOMATO SOUP MADE WITH V8® ORIGINAL 100% VEGETABLE JUICE

With subtle smoky notes, this robust soup will wow guests from beginning to end.
It's a great addition to the appetizer menu or as a combo meal selection.

Serve as a
soup shooter,
in a small cup
or glass or as
a whole meal
in a bowl.



INGREDIENTS (SERVES 28)

2 ½ cups	onion, ½-inch sliced
3 ½ tsp.	kosher salt
1 ½ tsp.	black pepper, ground
1 tbsp.	olive oil
46 oz.	V8® Original 100% Vegetable Juice
8 cups	tomatoes, whole, roasted
½ tsp.	garlic powder
4 slices	white bread
1 cup	garlic, peeled, whole, roasted
2 cups	sour cream
2 tbsp.	cilantro, chopped
2 tbsp.	lime juice

PREPARATION METHOD

- Season onions with 1 tsp. salt and ½ tsp. pepper. Cook on grill until charred. Reserve.
- Over medium heat, add olive oil and sweat charred onions. Cook for 5 minutes.
- Add V8® Original 100% Vegetable Juice and garlic powder. Simmer for 20 minutes on low heat.
- Add tomatoes. Continue to cook for 25 minutes. Add 1 ½ tsp. salt and ½ tsp. pepper.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
- Using a blender, blend tomatoes, white bread and garlic until very smooth. Add 1 tsp. salt and ½ tsp. pepper.
CCP: Hold for hot service at 140°F or higher until needed.
- In a small mixing bowl, combine sour cream, cilantro and lime juice until well incorporated.
- To serve, use an 8 oz. ladle to portion 1 cup into soup bowl. Garnish with a #100 scoop of lime cilantro sour cream.

GUESTS OFTEN ORDER 2 OR 3 SNACK ITEMS TOGETHER TO CREATE AN INEXPENSIVE MEAL THAT OFFERS A BROAD RANGE OF FLAVORS.¹

¹Technomic Snacking Occasion Consumer Trend Report, 2016



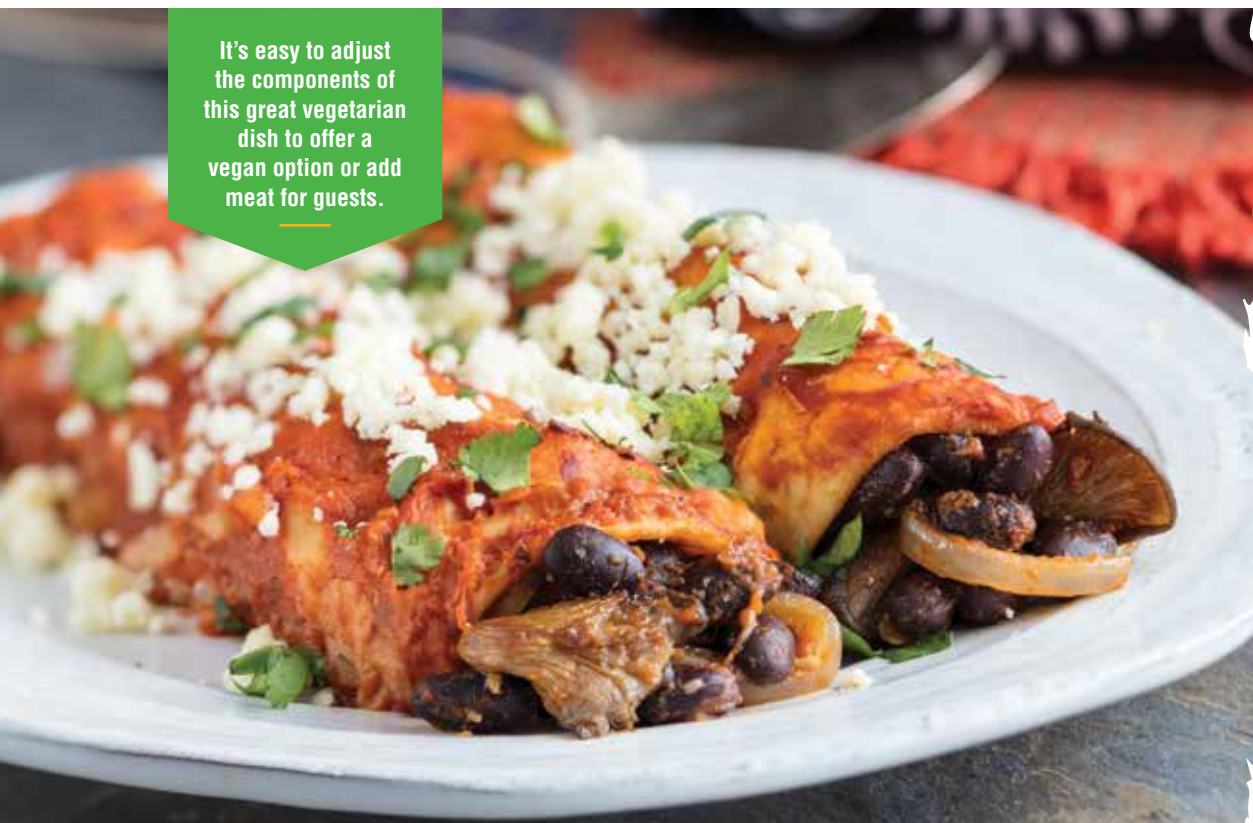
LUNCH/DINNER



BLACK BEAN AND OYSTER MUSHROOM ENCHILADAS MADE WITH V8® SPICY HOT 100% VEGETABLE JUICE

A truly delightful vegetarian option, this dish is made with a mixture of black beans and roasted mushrooms filled in a corn tortilla and baked with a chipotle tomato sauce.

It's easy to adjust the components of this great vegetarian dish to offer a vegan option or add meat for guests.



ENCHILADAS WERE ONE OF THE FASTEST-GROWING MEXICAN ENTRÉES IN 2015—BASED ON THE LIFE CYCLE OF A TREND, TODAY, THIS MEXICAN DISH IS **BREAKING INTO MAINSTREAM STATUS.**¹



¹Technomic MenuMonitor, January 2013–March 2015

INGREDIENTS (SERVES 18)

¼ cup	olive oil
2 cups	onion, sliced
2 tbsp.	garlic, peeled, whole, roasted
4 ½ cups	black beans, canned, rinsed, drained
4 cups	V8® Spicy Hot 100% Vegetable Juice
4 cups	oyster mushrooms, roasted
½ tsp.	kosher salt
2 tsp.	black pepper, ground
3 cups	tomatoes, medium, whole, roasted
1 tbsp.	chipotle pepper, finely chopped
36	corn tortillas, 6-inch
as needed	vegetable cooking spray
1 cup	cotija cheese, grated
¼ cup	cilantro, chopped

PREPARATION METHOD

To prepare filling

1. In a large sauce pan, heat ¼ cup olive oil. Add onions. Sweat until light brown. Add garlic. Cook for 3 minutes.
2. Add black beans. Cook for 10 minutes on low heat. Add 2 cups of V8® Spicy Hot 100% Vegetable Juice. Simmer until reduced by half.
3. Fold in roasted mushrooms. Season with salt and 1 tsp. pepper. Let mixture cool. Reserve.

To prepare sauce

1. In a separate pot, add tomatoes, chipotle pepper and 2 cups V8® Spicy Hot 100% Vegetable Juice. Simmer for 30 minutes. Season with 1 tsp. pepper.
2. Using a blender, puree tomato sauce mixture until smooth. Reserve. Keep warm.

To assemble

1. Lightly brush tortillas with ¼ cup olive oil. Warm tortillas slightly in a pan. Reserve. Keep warm.
2. Portion 2 ½ tbsp. of the black bean mixture into the center of each warm tortilla. Tightly roll to seal. Repeat process.
3. Using non-stick cooking spray, lightly oil casserole dish. Line with rolled tortillas.
4. Ladle sauce evenly to coat each enchilada. Bake in a 350°F oven for 20–25 minutes.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

To serve

1. To garnish, top with cotija cheese and cilantro.
2. Using a serving spoon, portion 2 enchiladas onto plate. Serve immediately.

INGREDIENTS (SERVES 6)

7 tbsp.	olive oil
1 cup	onion, diced
1 cup	celery, diced
2 cups	Spanish-style rice, unprepared
2 cups	V8® Spicy Hot 100% Vegetable Juice
3 cups	water
1 ¼ tsp.	kosher salt
2 tbsp.	garlic, peeled, slivered
2 cups	tomatoes, whole, roasted
⅝ tsp.	black pepper, ground
1 cup	grape tomatoes
4 cups	baby spinach
30	shrimp, 16/20 ct, peeled, deveined
2 tbsp.	lime juice
2 tbsp.	cilantro

PREPARATION METHOD

To prepare rice

1. In a large sauce pot, heat 2 tbsp. olive oil. Sauté onions and celery until light brown.
2. Add rice, 1 cup V8® Spicy Hot 100% Vegetable Juice, water and ½ tsp. salt.
3. Cook rice on low to medium heat until al dente. Fluff with fork. Reserve and keep warm.**†

To prepare tomato sauce

1. In a medium sauce pot, heat 1 tbsp. olive oil. Add 1 tbsp. garlic, 1 cup V8® Spicy Hot 100% Vegetable Juice and whole roasted tomatoes.
2. Add ½ tsp. salt and ½ tsp. pepper. Simmer for 30 minutes. Using blender, puree until smooth. Reserve and keep warm.**†

To prepare blistered tomatoes

1. In a medium sauté pan, heat 1 tbsp. olive oil. Add grape tomatoes. Cook on high heat for 30 seconds. Reserve and keep warm.**†

To prepare spinach

1. In a large sauté pan, heat 1 tbsp. olive oil. Sauté spinach until wilted. Season with ¼ tsp. salt and ⅛ tsp. pepper. Reserve and keep warm.**†

To prepare shrimp

1. In a large sauté pan, heat 2 tbsp. olive oil. Sauté shrimp for 2 minutes. Add 1 tbsp. garlic until lightly brown.
2. Add lime juice and cilantro. Reserve.**†

To serve

1. Mix ½ cup of tomato sauce with rice mixture. Using a #4 scoop, portion 1 cup rice onto center of plate. Top with a #16 scoop of spinach. Using tongs, place 5 shrimp around rice. Using a 2 oz. ladle, drizzle ¼ cup tomato sauce around shrimp. Garnish with about ⅛ cup blistered tomatoes. Serve immediately.

*CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

†CCP: Hold for hot service at 140°F or higher until needed.

GARLIC SHRIMP WITH WILTED SPINACH AND SPANISH RICE MADE WITH V8® SPICY HOT 100% VEGETABLE JUICE

Garlic marinated shrimp are sautéed and served atop a flavorful Spanish-style rice to create a filling and unforgettably flavorful meal.





INGREDIENTS (SERVES 8)

3 lb.	beef skirt steak
1 ¼ tsp.	kosher salt
¾ tsp.	black pepper, ground
2 tbsp.	ancho chili powder
2 tbsp.	olive oil
2 cups	onion, sliced
1 ½ tbsp.	garlic, peeled, chopped
2 cups	V8® Spicy Hot 100% Vegetable Juice
2 cups	tomatoes, whole, roasted
2 cups	frozen corn, roasted
1 ¼ cups	red onion, grilled, diced
¼ cup	lime juice
¼ cup	green onion, grilled, 1-inch long

PREPARATION METHOD

To prepare steak

- Season steak with 1 tsp. salt, ½ tsp. pepper and 1 tbsp. ancho chili powder. Marinate for 1 hour in refrigerator.
- Cook steak on a hot grill to desired temperature.
CCP: Heat to a minimum internal temperature of 158°F for 1 minute.

To prepare tomato sauce

- In a medium sized pot, heat 1 tbsp. olive oil. Sauté onions and garlic for 5 minutes.
- Add V8® Spicy Hot 100% Vegetable Juice and tomatoes. Simmer for 25 minutes on low heat.
- Add 1 tbsp. ancho chili powder and ⅛ tsp. black pepper. Let simmer for 10 more minutes.
- Puree mixture in blender until smooth. Reserve.
CCP: Hold for hot service at 140°F or higher until needed.

To prepare corn relish

- In a medium mixing bowl, add roasted corn, diced grilled red onions, lime juice, 1 tbsp. olive oil, ¼ tsp. salt and ⅛ tsp. pepper. Mix thoroughly. Reserve.

To serve

- Using a #12 scoop, portion ⅓ cup corn relish in center of round dinner plate.
- Using tongs, top with 1 steak (about 4.5 oz.).
- Using a 2 oz. ladle, drizzle ¼ cup sauce around dish.
- Using a scant #100 scoop, garnish with about 1 ½ tsp. grilled green onion. Serve immediately.

BREAKFAST

SIDES/SMALL PLATES

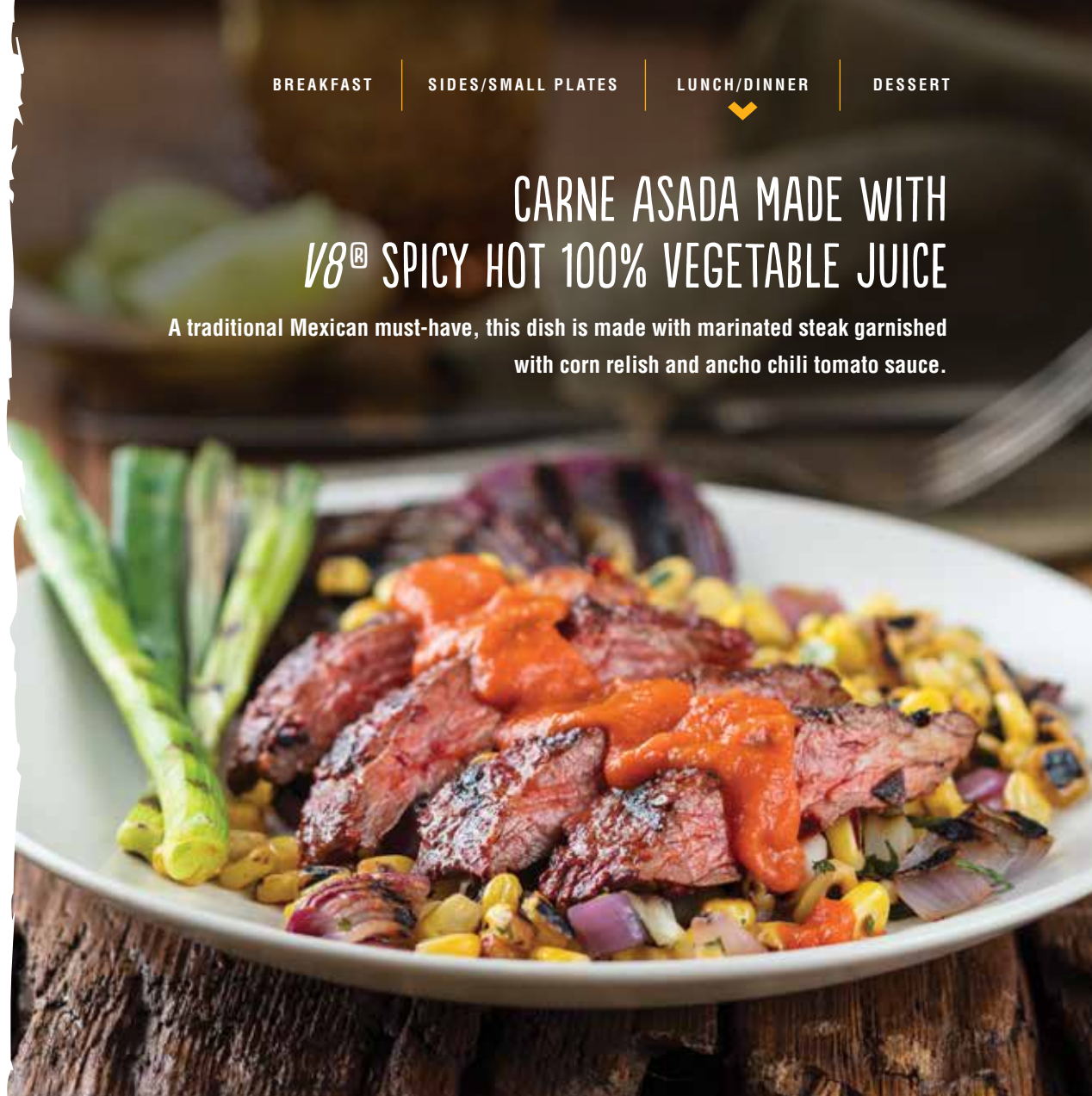
LUNCH/DINNER

DESSERT



CARNE ASADA MADE WITH V8® SPICY HOT 100% VEGETABLE JUICE

A traditional Mexican must-have, this dish is made with marinated steak garnished with corn relish and ancho chili tomato sauce.



BEEF DISHES WERE ONE OF THE FASTEST-GROWING HISPANIC ENTRÉES AT TOP 500 CHAINS IN 2015, MAKING THEM POISED FOR UBIQUITY ON TODAY'S MENUS.¹

¹Technomic MenuMonitor, January 2013–March 2015



DESSERT



TOMATO AND PEACH COBBLER MADE WITH V8® ORIGINAL 100% VEGETABLE JUICE

Finish any meal on an unforgettable note with this unique dessert, which includes grape tomatoes, peaches and a sweet brown sugar crumb topping.

Serve with ice cream or yogurt for a delightful treat.

INGREDIENTS (SERVES 10)

2 cups	grape tomatoes
2 cups	V8® Original 100% Vegetable Juice
2 cups	frozen peach slices
¼ tsp.	nutmeg, ground
¼ tsp.	cinnamon, ground
1 cup	sugar
as needed	vegetable cooking spray
⅔ cup	brown sugar
½ tsp.	kosher salt
1 ½ cups	all-purpose flour
¾ cup	cold butter, diced small

PREPARATION METHOD

To prepare tomato peach filling

1. Bring a medium sized pot of water to a boil. Blanch grape tomatoes for 20 seconds. Place in ice bath. Remove skins. Reserve tomatoes.
2. Combine V8® Original 100% Vegetable Juice, peaches, reserved tomatoes, nutmeg, cinnamon and ¾ cup sugar in a sauce pot. Let mixture simmer for 1 hour. Mixture should have a slightly thick consistency.*
3. Place mixture in a lightly sprayed 9x9 casserole dish. Reserve.

To make crumb mixture

1. In a large mixing bowl, combine ¼ cup sugar, brown sugar, salt and flour. Mix thoroughly.
2. Add butter. Work mixture together with hands until very well incorporated and crumbly.
3. Add crumb mixture to the top of the tomato peach filling.

To bake/serve

1. Bake at 375°F for 25–30 minutes.
2. To serve, use a #4 scoop to portion 1 cup into dessert cup/plate. Serve immediately.

*Depending on the water content of the tomatoes and peaches, you may need to add a cornstarch slurry. If so, add a little at a time.

DESSERT IS THE SECOND-MOST POPULAR MEALPART FOR FLAVOR INNOVATION.¹

¹Technomic Flavor Consumer Trend Report, 2017



➤ CONTACT AND PRODUCTS

V8® makes it easy to create versatile, on-trend recipes. To learn more about V8® on your menu, visit campbellsfoodservice.com/V8, call 1.800.879.7687 or contact your local sales rep.



Product Name	Case Code	Pack & Size
V8® Original 100% Vegetable Juice	00336	12/46 oz. cans
V8® Original 100% Vegetable Juice	24817	6/64 oz. PET
V8® Original 100% Vegetable Juice	16432	8/64 oz. PET
V8® Original 100% Vegetable Juice	20808	6/46 oz. PET
V8® Original 100% Vegetable Juice	18954	8/32 oz. PET
V8® Original 100% Vegetable Juice	00020	48/5.5 oz. cans
V8® Original Low Sodium 100% Vegetable Juice	16433	8/64 oz. PET
V8® Original Low Sodium 100% Vegetable Juice	20616	6/46 oz. PET
V8® Original Low Sodium 100% Vegetable Juice	00067	48/5.5 oz. cans
V8® Spicy Hot 100% Vegetable Juice	00004	48/5.5 oz. cans
V8® Spicy Hot 100% Vegetable Juice	20611	6/46 oz. PET
V8® Spicy Hot Low Sodium 100% Vegetable Juice	20807	4/46 oz. PET
V8® 100% Vegetable Juice with Vitamins	20612	6/46 oz. PET
V8® Bloody Mary Mix Original	20655	6/46 oz. PET





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