

Going beyond pizza with HORMEL MASTERPIECES™ toppings.

The right pizza toppings will let you add flair to your pizzas -- while enhancing a host of other tasty menu applications, too. Fully-cooked, authentic HORMEL



MASTERPIECES™ pizza toppings make it easy for you to perfect the flavor, texture and visual appeal of your omelets, salads, pasta and rice dishes. HORMEL MASTERPIECES™ toppings provide easy handling, remarkable flavor and a wide variety of flavors, shapes and sizes, helping you achieve your culinary vision every time.

HORMEL MASTERPIECES™ toppings are made with fresh, lean cuts of meat. They offer a tender, meaty bite which is enhanced by their all-natural spice blend of garlic, anise, whole fennel seed and paprika. They provide superior consistency with no shrinkage (so you get 100% usable product). And because they're fully-cooked, you'll have fewer food safety concerns.

Whether you're making pizzas or another tasty menu application, MASTERPIECES™ toppings give you the quality and flexibility to bring forth patron-worthy flavor throughout your day, every day.

The **HORMEL MASTERPIECES™** pizza toppings line includes:

Italian Toppings: They're pure pork, with a rich, spicy Italian flavor that pleasantly aromatic and consistently uniform.

Beef Toppings: Here's how to offer a more natural beef texture. The hard, backyard-grilled flavor ranges from mild to spicy, depending on the variety.

Pork Toppings: Delivering a mild peppery-sage flavor with a more natural texture and a consistently tender and meaty bite. A natural patron-pleaser for pizzas and so much more

Chicken Toppings: With a firm bite and uniform cook level, these toppings are great for salad, fajitas, wraps, sandwiches, pasta and more. Does not clump together (so you have less waste). Made from 100% boneless, skinless fresh chicken breast.

Specialty Toppings: Our andouille sausage toppings (bias cut or standard) offer the spicy taste of French Cajun cooking, while bias cut spicy Italian sausage toppings are zestfully accented by fennel, anise, garlic and red pepper.

Hormel Bacon Topping



Greek Chicken Pita Pizza

Whole wheat pita bread lightly spread with tomato sauce and topped with mozzarella cheese, grilled chicken, garlic, zucchini, spinach, feta cheese and finished with fresh basil.

Ingredients

- 3 each Whole Wheat Pita Breads, Split Horizontally to Form 2 Circular Pcs.
- 12 ounces [HORMEL® MASTERPIECES™ Roasted Chicken Strips](#)
- 1 tablespoon CARAPELLI® Extra Virgin Olive Oil
- 1 tablespoon each Fresh Garlic and Fresh Oregano, Chopped Fine
- Fresh Ground Black Pepper and Sea Salt, to taste
- 2 ounces Roasted Red Pepper, Cut into 1" Strips
- Olive Oil Cooking Spray, as needed
- 1 cup Zucchini, Diced 1/4"
- 1 cup packed Baby Spinach
- 6 tablespoons Prepared Pizza Sauce
- 6 ounces Fresh Mozzarella, Diced 1/2"
- 3 ounces Low Fat Feta, Diced 1/4"
- 3 tablespoons Fresh Basil, Chopped

Directions

1. Preheat oven to 400 degrees. Place the 6 pita halves (cut surface up) on cooking-sprayed baking sheet.
2. Mix olive oil, garlic, oregano and chicken in a 4 qt. bowl, season with black pepper and toss chicken to coat.
3. Heat a 12" saute pan over medium high heat. Spray pan, add zucchini, cook 1 minute, add spinach, season with salt and pepper, fold in red peppers, remove from heat.
4. Spread 1 T. of pizza sauce on the surface of each pita.
5. Divide vegetable mixture among crusts. Top vegetables equally with chicken.
6. Top each pita with 2 oz. of mozzarella, and 1 oz. of feta. Bake for 10-12 minutes until cheese is melted.
7. Top each pizza with the chopped basil, serve (1) pizza per person.

303.64 calories per 7.8 oz. serving



Southwest Eggs

Need flexibility under pressure?
Our HORMEL® bacon toppings
help you come up with new
breakfast entrees as fast as
your customer demand them.

The Flavor 500™ Program Features High Flavor, Low Calorie Recipes.

Do your patrons “want it all”? ... well, FLAVOR 500™ can help you give it to them. With FLAVOR 500™, you can offer flavorful, on-trend meals with 500 or fewer calories. The program shows you how to achieve bold tastes that patrons can truly enjoy – without guilt.

Nearly three in four adults (72 percent) say they are trying to eat more healthfully in restaurants than they did just two years ago ... according to NRA data. Yet we all know “healthful” doesn’t always sell on the menu. And that’s why FLAVOR 500™ focuses on “flavor” via fresh ingredients and well-balanced recipes. So you can menu (and sell!) great meals that are sensible versus “healthful food.”

FLAVOR 500™ goes way beyond the traditional “recipe program.” It’s a program that offers distinctive yet proven menu concepts, thorough breakdowns of ingredients and calories, ingredient listings complete with distributor order numbers for ease of ordering, and full color photos that show you how the recipes will look. And it’s all on CD, so you can easily view, tweak, make notes, order ingredients and print recipes.

You can tell by this small sampling that the recipes offer proven concepts (sandwiches, pizza, salads) – a variety of popular proteins – intriguing flavor profiles – and attractive calorie counts. In addition, these sensible meal solutions were designed to look and taste exciting – be very workable – and be profitable (both in terms of food costs and repeat business potential).

Developed by Hormel, FLAVOR 500™ responds to research that shows operators are seeing a dramatic increase in healthy entrée orders. FLAVOR 500™ provides a real solution for today’s operators who recognize that their patrons want it all: flavor, visual appeal, value, nutrition, adventure ... and zero guilt.



Whole wheat tortilla filled with lean turkey breast, grilled corn, red peppers, and green onions. Dressed with a refreshing lime yogurt sauce and fresh cilantro.

Here’s a quick glance at just a few of the meals:

- Mediterranean Chicken Pizza, 459 calories
- Country Ham Sandwich w/ Peppercorn Aioli, 383 calories
- Tenderloin Spinach Salad, 260 calories
- Turkey Tortilla Wrap, 466 calories
- Classic Cuban Sandwich, 455 calories

For More Great Menu Ideas
and Recipes visit
www.hormelfoodservice.com

Or contact your local Hormel
sales representative !
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