



Reduce Food Waste



BREADED PRODUCTS ARE ALWAYS A HIT

To reach your goals in food waste reduction and higher profitability, it's advantageous to serve popular products and maximize the number of applications you use. Pre-seasoned breaded products are great in a whole bunch of recipes your customers love, which translate

into a generally higher turnover rate. And, as you know, high turnover means fewer losses and less waste! These products are also quick to prepare (from freezer to fryer) and easy to portion, helping you stabilize your cost per portion.

6 INGREDIENTS / 3 RECIPES



FEATURED
PRODUCT

The 5 main ingredients:



Peppers



Onions



Cheese



Salsa



Rice

THUNDER CRUNCH™
BREADED CHICKEN STRIPS #701-1016





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NACHOS-STYLE CHICKEN STRIPS

Bake the Thunder Crunch™ chicken strips until crispy and generously top with chopped peppers and onions and grated cheese. Broil and serve with salsa and tortilla chips on the side.



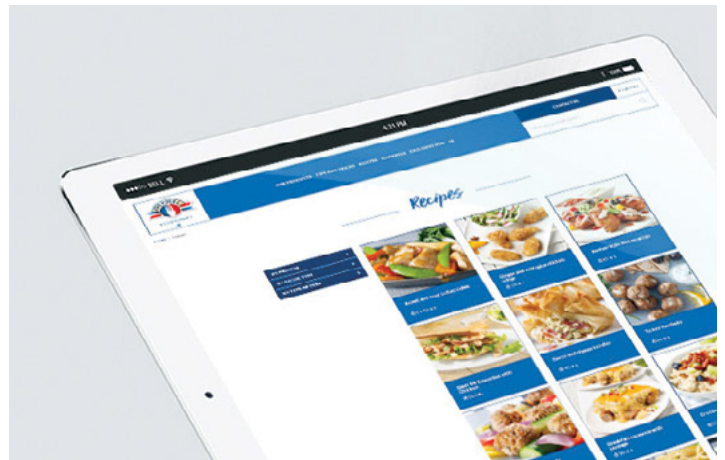
CRISPY, CHEESY CHICKEN TORTILLAS

On your choice of tortilla, place the Thunder Crunch™ chicken strips, Mexican seasoned sautéed peppers and onions, grated cheese and salsa. Grill and serve.



MEXICAN CRISPY CHICKEN STRIP BOWL

In a wide rim bowl, spoon the cooked rice, top with Thunder Crunch™ chicken strips, julienned peppers, sliced onion, grated cheese and salsa. For added crunch, garnish with tortilla chip pieces.



FOR ALL THE DETAILED RECIPES, VISIT US AT OLYMELFOODSERVICE.COM