



Latin Favorites become School Tradition

LOOK WHAT'S NEW FROM CULINARY STANDARDS!

Cuban-style Pork Roast

The Latin favorite that's been sweeping the country! Flavorful and delicious, slow-cooked in its own juices with the authentic Mojito seasoning. Its slow-roasted chunks make it super versatile – center plate with rice and beans, in a soft taco, wrap, or as a hot sandwich - or add your favorite BBQ sauce for the perfect “pulled pork”!

Seasoned Beef Tips

Tender chunks of lean beef, seasoned and slow-cooked in its own juices. Serve like Pot Roast over wide noodles, rice, or mashed potatoes. Take it Latin by serving over yucca with Mojito Sauce, take it Oriental by adding broccoli and a splash of Teriyaki Sauce, or take it American by adding mixed veggies for a Beef Stew. Available using a new USDA commodity (A602). A 3.35 oz. serving meets the 2-oz Meat/Meat Alternate.

Carne Guisada (Latin Beef Stew)

As beautiful as it is delicious – and now available using USDA commodities (A602)! Guisado is a colorful beef stew made with tender chunks of lean beef, tomatoes, onions, green peppers, and spices that can be served alone, over rice or potatoes. “Just like my Abuela makes it!” Flavorful, but not spicy. A 4.8 oz serving provides a 2 oz Meat/Meat Alternative.

Picadillo

A Cuban classic brought to you fully cooked and fool proof. Authentically delicious with the sweetness of raisins and the salty kick of green olives. Serve over rice, mashed potatoes, or nacho chips. Made with USDA ground beef, a 5.7 oz. serving meets a 2-oz Meat/Meat Alternate.

Black or Red Beans & Rice, Yellow, Mexican or Seasoned White Rice

Fully-cooked and perfect every time, Culinary Standards brings you ethnic favorites frozen in boil-in-bags. Beans & Rice makes the perfect side or vegetarian entrée base – great in a hot wrap! Yellow Rice is the perfect side or base for Latin favorites such as Arroz con Pollo. Just heat & serve for a healthy and delicious part of any school meal.



The best of the best.
“Lo Mejor De Lo Mejor”