



TACOS THAT TAKE OFF!

PUNCH UP YOUR PROTEINS

Add a flavor boost to proteins to create a memorable, mouth-watering handheld.

Knorr® Professional Caldo varieties will power up the authentic taste in any dish, infusing a rich flavor that brings out the savory goodness in every bite.

Chef JC says:
"Your guests will want more and more tacos! **Knorr® Professional Caldo** varieties carry the punch your guests crave for a flavor they won't forget."



FINISH STRONG WITH BOLD FLAVORS

Hellmann's® Spicy Mayo adds a perfect finishing touch with a consistently spicy bold kick that diners crave.

Hellmann's® Mayonnaise is the creamy balanced base for all your unique sauce creations.

Chef JC says:
"Hellmann's® **Real Mayo** is good on its own or used as a base; try it with gochujang and agave for a Korean spin."



Works for:

QUESADILLAS

FAJITAS

NACHOS

MEXICAN PIZZA

TACO SALADS

MEXICAN BOWLS

EXPLORE ALL OUR PRODUCTS



Meet Chef JC

Unilever Food Solutions Chef

Since graduating from the CIA, Hyde Park, New York, Chef JC has amassed 20+ years of experience in high-volume and fine dining operations. He's a menu engineering expert for multi unit concepts, USDA commissaries and he's also fluent in Spanish, Portuguese & English!

Get to know your UFS Chefs →

STANDOUT
Signatures
BY UFS.COM



REINVENTED RECIPES

Some say don't touch the classics. We're not one of them. Try these recipes and see for yourself.

DISCOVER MORE RECIPES →



Pork Belly Dog

The pork belly dog reimagines the classic hot dog by replacing the traditional sausage with succulent, seared pork belly. Topped with fresh jalapeño and chow mein noodles.



Lemon Za'atar Fried Chicken Bao

Looking for a twist on classic fried chicken? These fluffy cloud-like steamed buns are filled with crispy fried chicken tossed in a lemon za'atar gochujang glaze. Top with pickled radishes, pickled cucumbers, cilantro and sesame seeds to finish.



Mediterranean Chickpea Salad Sandwich

This chickpea salad sandwich - a vegan twist on tuna salad - is loaded with fiber and protein from chickpeas and flavored with creamy mayo and crunchy vegetables.



REASONS TO REINVENT CLASSICS

Throw out the rulebook. Here's why reinventing the classics is time well spent.

DISCOVER MORE INSPIRATION →



Taps into 'Newstalgia'

The latest trend where classic meets contemporary. Dishes that do this will help upgrade your menu and widen its appeal.



Builds a buzz

Unique dishes get people talking and sharing more on social, which boosts your popularity.



Unlocks new flavors

Reinvention calls for new flavors. Global spices are a great way to introduce a twist adventurous diners will love.



WIN ON THE ROAD

Here are 3 tips to help you become the MVP of delivery on game day.

DISCOVER MORE TIPS →



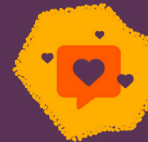
Introduce delivery specific offers

Limited edition game day offers for fans at home drive more orders, while meal deals keep everyone happy.



Build your own themed specials

Show your colors and stand out with team inspired handhelds. Fans are more likely to share them online.



Create a buzz on social media

Boost your social interactions with game day content. Think match predictors or pre kickoff competitions.

SMOKED CHICKEN POT PIE BURGER



INGREDIENTS

10 Portions

For the pot pie filling:

Hellmann's® Real Mayonnaise	4 cups	Acorn squash, small dice	1 each
Parsnip, medium, small dice	2 each	Smoked chicken, pulled	3 cups
Peas, frozen	0.50 cup	Smoked paprika	1 tbsp
Carrot, medium, small dice	2 each	Salt and Pepper, to taste	
Shallot, small dice	2 each	Olive oil, as needed	

For the seasoned chicken patty:

Maille Dijon Originale Mustard	2 tbsp	Parsley, dried	2 tbsp
Chicken, ground	2.50 lbs	Salt	2 tsp
Thyme, fresh, chopped	2 tbsp	Black Pepper	2 tsp
Oregano, fresh, chopped	2 tbsp	Garlic powder	1 tbsp
Rosemary, fresh, chopped	1 tbsp		

For the burger:

Biscuits, baked, split	10 each	Pot pie filling	2.5 cups
Seasoned chicken patties	10 each		

PREPARATION

Prepare the pot pie filling:

- Sauté parsnips, peas, carrots, shallots, and acorn squash until softened.
- Fold in Hellmann's® Real Mayonnaise, smoked chicken and seasonings.

Prepare the seasoned chicken patty:

- Combine all ingredients and mix well to incorporate. Form into 10 patties. Reserve chilled.

Prepare the burger:

- Cook the seasoned chicken patties to a minimum internal temperature of 165°F and place on the heel of a warm biscuit.
- Top with ¼ oz. pot pie filling, and biscuit crown. Serve.



DISCOVER MORE RECIPES