



Visit www.gardeinmeatlessmonday.com to access the online calendar, program details, submission forms, and more!



Chick'n Caesar Salad made with gardein™ Chick'n Strips



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Delicious Menu Ideas for a Year of gardein™ Meatless Mondays



Beefless Stroganoff made with gardein™ Beefless Tips

www.gardeinmeatlessmonday.com





gardein™ has partnered with Meatless Monday to create a program that helps food service operators benefit from the trend toward plant-based dishes and capture additional traffic and revenue. The simple menu ideas and delicious meatless products from gardein™ combined with the proven strategies of Meatless Monday make adding meatless options to your menu easy – and profitable!

Why Meatless Monday?

- **Meets the demand for plant-based dishes** – a recent study of restaurant-goers found 79% eat vegetarian items more than once a week¹
- **Increases profits** – capture additional traffic and revenue from patrons seeking vegetarian options
- **Allows for greater diner satisfaction** – more choices equal more happy customers
- **Easy to implement** – simply swap a traditional protein with a delicious gardein™ meatless product for a quick menu update
- **Reduces environmental impact** – decreasing meat consumption results in a significant carbon footprint reduction

Plus – Meatless Monday is the perfect LTO to test meatless items before adding them to your daily menu!

Visit www.gardeinmeatlessmonday.com to access the online calendar, program details, submission forms, and more!



*Special thanks to Meatless Monday for their information, statistics and support in putting together the gardein™ Meatless Monday program!
For more information on Meatless Monday, visit www.meatlessmonday.com.*

Meatless Monday research and implementation information courtesy of The Monday Campaigns, Inc. MenuMonitor 2015, Center of the Plate: Seafood and Vegetarian Consumer Trends Report



variation

www.gardeinmeatlessmonday.com

Beefless Burgers

Prepare **gardein™ Beefless Burger** (087426700088/087426700089) according to packaging directions, top with the delicious suggestions below and serve on your favorite burger bun.

Teriyaki & Grilled Pineapple Beefless Burger *(pictured)*

Prepared **gardein™ Beefless Burger**, grilled pineapple round, teriyaki sauce, Swiss cheese*, leaf lettuce, red onion

Ultimate Beefless Burger

Prepared **gardein™ Beefless Burger**, Thousand Island dressing*, cheddar cheese*, leaf lettuce, tomato, onion

Beefless Pizza Burger

Prepared **gardein™ Beefless Burger**, marinara sauce, mozzarella cheese*, fresh basil

Mushroom & Swiss Beefless Burger

Prepared **gardein™ Beefless Burger**, sliced mushrooms (sautéed in butter* and soy sauce), Swiss cheese*, caramelized onions, leaf lettuce, tomato

Buffalo Beefless Burger

Prepared **gardein™ Beefless Burger**, buffalo sauce, ranch dressing*, bleu cheese*, leaf lettuce, tomato

Korean Beefless Burger

Prepared **gardein™ Beefless Burger**, kimchee, gochujang mixed with mayo*, sliced cucumbers, cilantro

*Substitute vegan option if desired.



variation

Black Bean Burgers

Prepare **gardein™ Black Bean Burger** (087426700116/087426700117) according to packaging directions, make it pop with one of the topping ideas below and serve on your favorite burger bun.

Mexican Black Bean Burger *(pictured)*

Prepared **gardein™ Black Bean Burger**, avocado, corn salsa, taco sauce, leaf lettuce, tomato

Super Spicy Black Bean Burger

Prepared **gardein™ Black Bean Burger**, Sriracha ketchup, pepper jack cheese*, jalapeño slices, leaf lettuce, tomato, onion

Black Bean Burger with Pineapple Salsa

Prepared **gardein™ Black Bean Burger**, pineapple salsa (pineapple, cilantro, red bell pepper, lime juice), leaf lettuce

Asian Black Bean Burger

Prepared **gardein™ Black Bean Burger**, hoisin mayo (mayo*, hoisin sauce, 5 spice powder, sesame oil), pickles, red bell peppers, leaf lettuce

Huevos Rancheros Black Bean Burger

Prepared **gardein™ Black Bean Burger**, fried egg (or scrambled vegan egg substitute), cheddar cheese*, avocado, salsa

Middle Eastern Black Bean Burger

Prepared **gardein™ Black Bean Burger**, hummus or tahini sauce, cucumber, leaf lettuce, tomato

*Substitute vegan option if desired.



Veggie Burgers

Prepare **gardein™ Veggie Burger** (087426700114/087426700115) according to packaging directions, apply the following toppings and serve on your favorite burger bun.

Veggie Burger with Chipotle Mayo *(pictured)*

Prepared **gardein™ Veggie Burger**, chipotle mayo (mayo*, chives, chipotle chili powder), leaf lettuce, tomato, onion

Greek Veggie Burger

Prepared **gardein™ Veggie Burger**, olive tapenade, tzatziki sauce*, feta cheese, leaf lettuce, tomato, onion

California Veggie Burger

Prepared **gardein™ Veggie Burger**, guacamole, sprouts, tomato, red onion

Veggiepalooza Burger

Prepared **gardein™ Veggie Burger**, avocado, cucumber slices, spinach leaves, tomato, red onion

Caprese Veggie Burger

Prepared **gardein™ Veggie Burger**, mozzarella cheese*, tomato, fresh basil, balsamic vinegar

Pesto Veggie Burger

Prepared **gardein™ Veggie Burger**, pesto mayo*, mozzarella cheese*, leaf lettuce, tomato

*Substitute vegan option if desired.



variation

Chick'n Sandwiches

Prepare **gardein™ Chick'n Breast** (087426700016) according to packaging directions, apply the following toppings and serve on your favorite sandwich carrier.

Grilled Chick'n Club *(pictured)*

Prepared **gardein™ Chick'n Breast**, mayo*, avocado, lemon juice, tomato, arugula

Pesto Chick'n Sandwich

Prepared **gardein™ Chick'n Breast**, pre-made basil pesto, mayo*, mozzarella cheese*, tomato

Grilled Chick'n BBQ Sandwich

Prepared **gardein™ Chick'n Breast**, BBQ sauce, bread-and-butter pickles, red onion

Chick'n Bahn Mi

Prepared **gardein™ Chick'n Breast**, cilantro, jalapeño, pickled carrots and cucumbers, Sriracha mayo*

Balsamic & Goat Cheese Chick'n Sandwich

Prepared **gardein™ Chick'n Breast**, balsamic vinegar, goat cheese*, leaf lettuce, tomato, red onion

Buffalo Chick'n Sandwich

Prepared **gardein™ Chick'n Breast**, buffalo sauce, ranch dressing*, bleu cheese*, leaf lettuce, tomato

*Substitute vegan option if desired.



Taco Suggestions

Prepare gardein™ product according to packaging directions, apply the following toppings and serve on a taco shell, tortilla, or in a bowl.

Beefless Taco *(pictured)*

Prepared **gardein™ Beefless Tips** (087426700043), taco seasoning, corn, avocado, shredded lettuce, tomato

Fishless Taco

Prepared **gardein™ Fishless Filet** (084223400166), tartar sauce*, coleslaw*

Chick'n Taco

Prepared **gardein™ Chick'n Strips** (087426700010), taco seasoning, Mexican cheese blend*, avocado, salsa

Loaded Beefless Taco

Prepared **gardein™ Ground Crumble** (087426700113), taco seasoning, black beans, guacamole, ranchero sauce, sour cream*, cheddar cheese*, shredded lettuce, tomato

Fiesta Chick'n with Corn Salsa

Prepared **gardein™ Breaded Chick'n Tenders** (087426700032), corn, grape tomatoes, avocado, cilantro, olive oil, lemon juice

Asian Fishless Taco

Prepared **gardein™ Fishless Filet** (084223400166), Asian slaw, Sriracha mayo*, cilantro [substitute **gardein™ Chick'n Strips** (087426700010) or **gardein™ Beefless Tips** (087426700043)]

*Substitute vegan option if desired.



variation

Chick'n Pieces

Prepare **gardein™ Crispy Chick'n Pieces** (087426700072) according to packaging directions, and while still warm, toss with the following ingredients and serve.

Asian Crispy Chick'n Pieces *(pictured)*

Prepared **gardein™ Crispy Chick'n Pieces**, sweet & sour sauce, serve over bok choy

Thai Crispy Chick'n Pieces

Prepared **gardein™ Crispy Chick'n Pieces**, Thai chili sauce, sesame seeds

Buffalo Crispy Chick'n Pieces

Prepared **gardein™ Crispy Chick'n Pieces**, hot sauce, serve with bleu cheese dressing*

Southern Crispy Chick'n Pieces

Prepared **gardein™ Crispy Chick'n Pieces**, syrup, serve over a waffle

Honey BBQ Crispy Chick'n Pieces

Prepared **gardein™ Crispy Chick'n Pieces**, honey BBQ sauce

General Tso Crispy Chick'n Pieces

Prepared **gardein™ Crispy Chick'n Pieces**, General Tso sauce, garnish with sliced scallions

Teriyaki Crispy Chick'n Pieces

Prepared **gardein™ Crispy Chick'n Pieces**, teriyaki sauce, garnish with sliced scallions

Honey Mustard Crispy Chick'n Pieces

Prepared **gardein™ Crispy Chick'n Pieces**, honey mustard sauce, sprinkle smoked paprika over top

*Substitute vegan option if desired.



Quesadillas

Prepare gardein™ product according to packaging directions, apply the following toppings to one side of a tortilla, fold over and heat on a skillet, panini press or 350°F oven.

Traditional Chick'n & Cheese Quesadilla *(pictured)*

Prepared **gardein™ Chick'n Strips** (087426700010), shredded cheddar and Monterey Jack cheeses*, corn, tomato

Beefless Italian Quesadilla

Prepared **gardein™ Italian Pizza Crumble** (087426700068), pizza sauce, mozzarella cheese*

Cheeseburger-less Quesadilla

Prepared **gardein™ Ground Crumble** (08742600113), ketchup, American cheese*, chopped onions, dill pickles

Greek Quesadillas

Prepared **gardein™ Beefless Tips** (087426700043), sliced black olives, chopped roasted red peppers, feta cheese*

Buffalo Chick'n Quesadilla

Prepared **gardein™ Chick'n Strips** (087426700010), buffalo sauce, Monterey Jack cheese*

Southwest Steakless Quesadilla

Prepared **gardein™ Beefless Tips** (087426700043), sautéed chopped onions, Monterey Jack cheese*, pico de gallo, cilantro

BBQ Quesadilla

Prepared **gardein™ Chick'n Strips** (087426700010), BBQ sauce, baked beans, cheddar cheese*

*Substitute vegan option if desired.



variation

Sliders

Prepare 3 **gardein™ Meatless Meatballs** (087426700071) according to packaging directions, smash in between a slider bun, add toppings and serve.

Meatless Meatball Parm Sliders *(pictured)*

Prepared **gardein™ Meatless Meatballs**, marinara sauce, mozzarella cheese*

Mushroom & Swiss Sliders

Prepared **gardein™ Meatless Meatballs**, sliced mushrooms (sautéed in butter* and soy sauce), Swiss cheese*, caramelized onions

Meatless Meatball Pesto Sliders

Prepared **gardein™ Meatless Meatballs**, basil pesto, marinara sauce

Swedish Meatless Meatball Sliders

Prepared **gardein™ Meatless Meatballs**, Swedish meatball gravy*, fresh parsley

Meatless Meatball Biscuits & Gravy Sliders

Prepared **gardein™ Meatless Meatballs**, sausage gravy* on biscuit

Meatless Meatball with Vodka Sauce Sliders

Prepared **gardein™ Meatless Meatballs**, vodka sauce*, provolone cheese*

BBQ Meatless Meatball Sliders

Prepared **gardein™ Meatless Meatballs**, BBQ sauce, cheddar cheese*, slaw

*Substitute vegan option if desired.



Stir-Fry

Prepare gardein™ product according to packaging directions, cook the remaining ingredients in a hot skillet and toss all ingredients with sauce before serving.

Beefless Sesame-Ginger Stir-Fry

Prepared **gardein™ Beefless Strips** (087426700020), green beans, ginger sauce (garlic, ginger, soy sauce, vinegar, and sugar), sesame seeds and green onions (as garnish)

Chick'n Teriyaki Stir-Fry

Prepared **gardein™ Crispy Chick'n Pieces** (087426700072) or **gardein™ Chick'n Strips** (087426700010), snow peas, green beans, teriyaki sauce, sesame seeds and green onions (as garnish)

Asian Beefless Strip Stir-Fry *(pictured)*

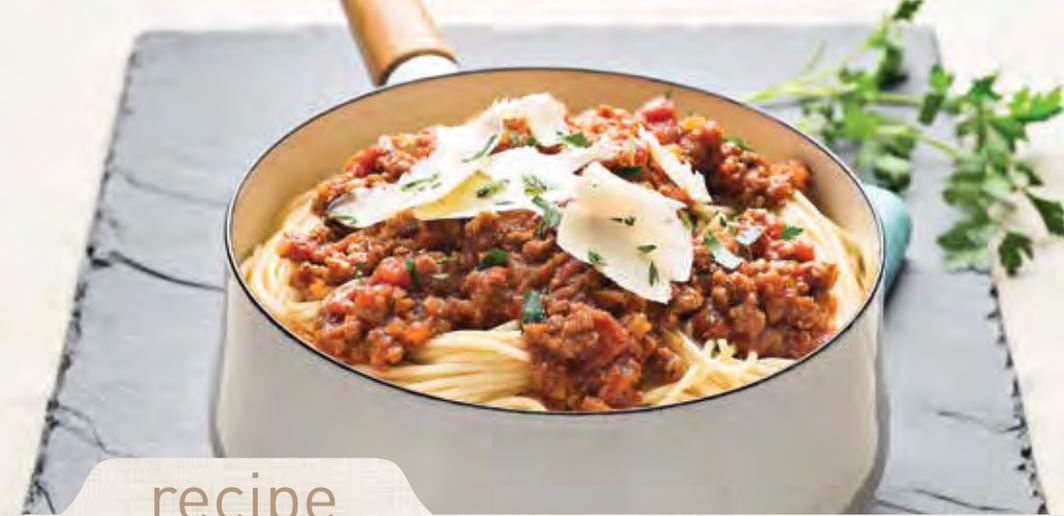
Prepared **gardein™ Beefless Strips** (087426700020), broccoli, red bell pepper, snow peas, carrots, Asian sauce (soy sauce, brown sugar, ginger)

Orange Beefless Stir-Fry

Prepared **gardein™ Beefless Strips** (087426700020), orange sauce (garlic, orange juice, soy sauce, corn starch), orange slices and sesame seeds (as garnish)

Ginger Garlic Crispy Chick'n Stir-Fry

Prepared **gardein™ Crispy Chick'n Pieces** (087426700072) or **gardein™ Chick'n Strips** (087426700010), ginger garlic sauce (oyster sauce, soy sauce, ginger, garlic, cilantro), green onion (as garnish)



recipe

Bolognese Sauce

yield: 8 servings

Ingredients:

6 tbsp. Olive Oil

½ c. Carrots, diced

½ c. Celery, diced

½ c. Onion, diced

1 ½ tbsp. Garlic, chopped

½ tsp. Red Chili Flakes

1 c. White Wine (Chardonnay)

2 qt. Marinara Sauce

2 lb. **gardein™ Italian Pizza Crumble**
(087426700068) or **Ground Crumble**
(087426700113)

2 lb. Pasta, cooked according to directions
Salt & Ground Black Pepper to taste

Optional Garnishes:

Basil, chopped

Parmesan Cheese*

Preparation:

1. Heat olive oil in a sauce pan over medium-high heat. Add carrots, celery, onion, garlic and red chili flakes. Sauté until onions are translucent.
2. Add wine and cook for 5 minutes until slightly reduced. Reduce heat to low, add marinara sauce and simmer for 15 minutes. Add Italian Pizza Crumble or Ground Crumble. Season with salt and pepper to taste.
3. Toss with cooked pasta. Optional: garnish with Parmesan cheese and basil.

Quick & Easy Meatless Sauce

yield: 8 servings

Ingredients:

2 lb. **gardein™ Italian Pizza Crumble**
(08742600068) or

Ground Crumble (087426700113)

¼ c. Vegetable Oil

1 ½ qt. Marinara Sauce

Preparation:

1. Heat oil in a large pan over medium heat. Add Italian Pizza Crumble or Ground Crumble and cook until browned, about 4-5 minutes. Remove from heat.
2. Add sauce to crumbles; stir until combined. Return to heat and bring to a simmer. Reduce heat to low and simmer, stirring occasionally, 4-5 minutes.

*Substitute vegan option if desired.



Beefless Stroganoff

yield: 12 servings

Ingredients:

½ c. **Earth Balance® Buttery Spread** (3377604115)

3 lb. **gardein™ Beefless Tips** (087426700043)

1 lb. Mushrooms, fresh, sliced (2 ½ c.)

4 Onions, medium, thinly sliced

2 Garlic Cloves, finely chopped

¼ c. All-Purpose Flour

3 c. Vegetable Broth

2 tbsp. Worcestershire Sauce

3 c. Sour Cream*

Salt & Ground Black Pepper to taste

6 c. Egg Noodles*, prepared

Parsley (optional)

Preparation:

1. Heat buttery spread in sauté pan over medium heat. Brown the Beefless Tips on all sides in batches. Remove from pan and set aside.
2. Add onions, garlic and mushrooms. Cook for 3 minutes.
3. Sprinkle flour over mushroom mixture; stir until incorporated.
4. Stir in vegetable broth and Worcestershire sauce. Add Beefless Tips, bring to a boil and simmer for 5 minutes.
5. Stir in sour cream; adjust seasoning as needed.
6. Serve over noodles. Optional: garnish with parsley.

*Substitute vegan option if desired.



recipe

Korean BBQ Sandwich

yield: 16 servings

Ingredients:

- ¼ c. Vegetable Oil
- 4 lbs. **gardein™ Ground Crumble** (087426700113)
- 3 c. Korean Barbecue Sauce
- 2 c. Purple Cabbage, thinly sliced
- 2 c. White Cabbage, thinly sliced
- 16 Radishes, thinly sliced

- 3 Avocados, sliced
- 16 Buns

Optional Garnishes:

- ¼ c. Black Sesame Seeds
- 1 c. Scallions, thinly sliced

Preparation:

1. Heat oil in a large pan over medium heat. Add Ground Crumble and 2 c. Korean barbecue sauce; cook for 5-7 minutes until crispy.
2. Place a 4 oz. scoop of the meatless mixture on each bun; top with purple & white cabbage, radish, avocado and a drizzle of barbecue sauce.
Optional: garnish with sesame seeds and scallions.



Meatless Meatballs Marinara

yield: 12 servings

Ingredients:

36 **gardein™ Meatless Meatballs** (087426700071)

2 qt. Marinara

Optional Garnishes:

Basil

Parmesan Cheese*

Preparation:

1. Place Meatless Meatballs in a pan.
2. Cover with tomato sauce and bring to a simmer over medium-low heat.
3. Cook until internal temperature reaches 165°F, about 15 minutes.
4. Serve over pasta or on an Italian roll for a meatless meatball sub.



recipe

Fishless & Chips

yield: 20 servings

Ingredients:

- 40 pieces **gardein™ Fishless Filets** (084223400166)
- 5 lb. French Fries (prepared from frozen or fresh)
- 40 oz. Tartar Sauce (prepared)
- Salt & Ground Black Pepper (to taste)

Optional Garnishes:

- Malt Vinegar

Preparation:

1. Cook Fishless Filets in deep fryer until golden brown. Remove and soak up excess oil on a dry paper towel.
2. Serve 2 Fishless Filets wrapped in parchment, 4 oz. French Fries, 2 oz. of tartar sauce, and 2 oz. of malt vinegar (if desired). Season to taste with salt & pepper.



Beefless Stew

yield: 12 servings

Ingredients:

½ c. Vegetable Oil	1 ½ tbsp. Thyme, dried
3 lbs. gardein™ Beefless Tips (087426700043)	1 ½ tbsp. Rosemary, dried
3 Onions, medium, peeled and chopped	½ c. Flour
6 Garlic Cloves, minced	3 c. Vegan "Beef" Broth
6 Celery Stalks, thinly sliced	3 c. Red Wine, dry
6 Carrots, medium, ½" dice	6 Potatoes, medium, ½" dice
	Salt and Ground Black Pepper to taste

Preparation:

1. Heat oil in a large saucepan over medium-high heat. Add Beefless Tips and brown on all sides. Remove from saucepan and set aside.
2. Add onions, garlic and celery to saucepan and cook for 3 minutes.
3. Add carrots, thyme, and rosemary and continue to cook for 3 minutes.
4. Sprinkle in flour, then slowly add broth and wine while stirring.
5. Add potatoes and bring to a boil. Reduce heat to low; cover and simmer for 30 minutes. Add Beefless Tips back to saucepan and cook for an additional 5 minutes. Season with salt and pepper and serve.



recipe

Beefless or Chick'n Souvlakia with Tzatziki

yield: 20 servings

Ingredients:

1 ⅔ c. Extra Virgin Olive Oil	20 6" Wooden Skewers (soaked in water)
1 tbsp. Paprika	40 oz. Tzatziki Sauce*, prepared
2 ½ tbsp. Oregano, dried	20 Pitas
1 tbsp. Marjoram, dried	5 Onions, sliced into ¼" rounds
¼ c. Garlic, minced	5 Green Peppers, sliced into chunks
1 tsp. Salt, fine	1 ¼ c. Grape Tomatoes, quartered
1 tsp. Ground Black Pepper, coarse	1 ¼ c. Watercress or Shredded Leaf Lettuce
3 lb. gardein™ Beefless Tips (087426700043) or gardein™ Chick'n Cubes ¾" (087426700011)	

Preparation:

1. In a large bowl, whisk together olive oil, paprika, oregano, marjoram, garlic, salt and pepper. Add frozen Beefless Tips or Chick'n Cubes and mix well to coat. Marinate for 15 minutes. Skewer 4-5 Beefless Tips or Chick'n Cubes onto each skewer. Reserve marinade for vegetables.
2. On a grill over medium heat, grill Beefless Tips or Chick'n Cubes for 6-8 minutes until browned and heated through, turning for even cooking. Set aside for 1 minute.
3. Meanwhile, brush onion and green pepper with reserved marinade and grill for 4-5 minutes until browned and heated through.
4. Grill pitas until marked and warmed, approximately one minute per side.
5. Fill each pita with cooked Beefless Tips or Chick'n Cubes, onions, green pepper and grape tomatoes. Top with 2 oz. tzatziki sauce and watercress or lettuce.

*Substitute vegan option if desired.



Chick'n Caesar Salad

yield: 20 servings

Ingredients:

¼ c. Vegetable Oil

3 lb. **gardein™ Chick'n Strips**
(087426700010)

5 heads Romaine Lettuce, medium,
washed, dried, torn into bite-size pieces

5 c. Caesar Dressing*, prepared

5 c. Croutons

Parmesan Cheese*, shaved, to taste

5 tbsp. Lemon Juice

Ground Black Pepper to taste

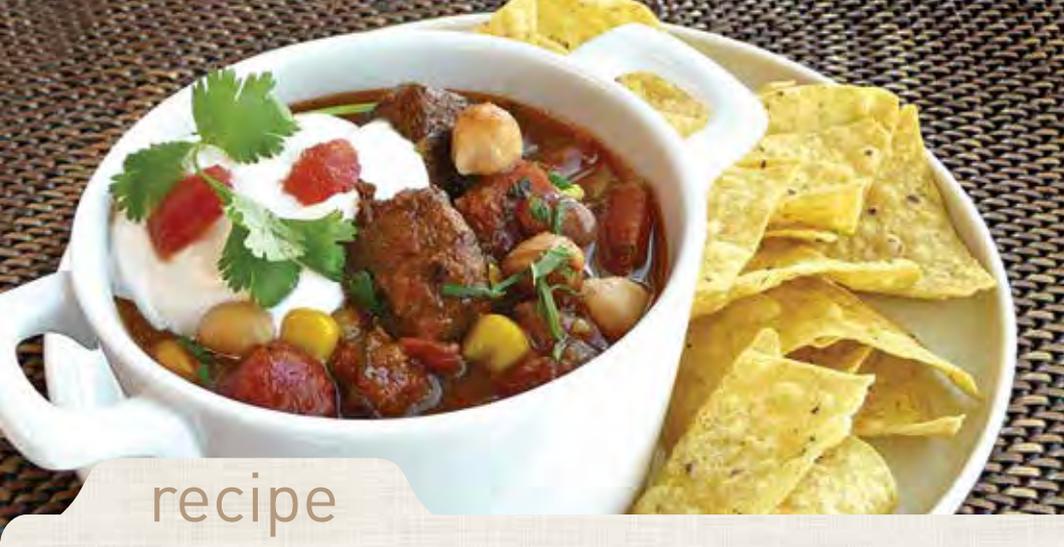
8 c. Frisée, washed, dried

Preparation:

1. Add 1 tbsp. oil to a large nonstick pan over medium-high heat. Sauté Chick'n Strips in batches for 7-8 minutes until golden brown. Add more oil as needed. Remove from pan and set aside.
2. In a large bowl, toss romaine lettuce, frisée and Caesar dressing until all ingredients are combined. Transfer to serving platter.
3. Top with prepared Chick'n Strips. Garnish with croutons, shaved Parmesan cheese, lemon juice and black pepper.

Tip: Chick'n Strips can be cooked in advance and served chilled.

*Substitute vegan option if desired.



recipe

Beefless Chuck Chili

yield: 12 servings

Ingredients:

- | | |
|--|---|
| ¼ c. Vegetable Oil | 2 tbsp. Chipotle in Adobo, puréed |
| 5 Onions, chopped | 2 qt. Tomatoes, diced, canned |
| 1 Jalapeño, seeded, deveined, minced | 1 qt. Vegetable Stock |
| 4 Garlic Cloves, minced | 4 lb. gardein™ Beefless Tips
(087426700043) |
| 6 tbsp. Chili Powder | or gardein™ Chick'n Cubes ¾" |
| 3 tsp. Ground Cumin | (087426700011) |
| 2 Bay Leaves | Salt and Ground Black Pepper to taste |
| ½ c. Tomato Paste | ½ c. Cilantro, chopped |
| 2 c. Chickpeas, canned, drained, rinsed | Sour Cream* |
| 2 c. Kidney Beans, canned, drained, rinsed | 12 Lime Wedges |
| 2 c. Corn, frozen | |

Preparation:

1. In a large pot, sauté onions, jalapeño and garlic in oil until onions are translucent.
2. Add chili powder, cumin, bay leaves and tomato paste. Cook for 5 minutes.
3. Add chickpeas, kidney beans, frozen corn, diced tomatoes and chipotle purée.
4. Add vegetable stock to cover mixture and cook for 30 minutes, stirring often.
5. In sauté pan, in batches, caramelize Beefless Tips or Chick'n Cubes on all sides until golden brown. Add to chili and adjust seasoning.
6. Garnish chili with chopped cilantro, sour cream and lime wedge.

*Substitute vegan option if desired.



Beefless Philly Cheesesteak

yield: 10 servings

Ingredients:

2 tbsp. Canola Oil	2 ½ lb. gardein™ Beefless Strips (087426700020)
2 c. Onions, thinly sliced	10 slices Provolone Cheese*
2 c. Red Pepper Strips	10 slices American Cheese*
2 c. Green Pepper Strips	10 Italian Sandwich Rolls
2 tbsp. Garlic, minced, divided	
Salt and Ground Black Pepper to taste	
½ lb. Mushrooms, sliced	
1 tbsp. Thyme, chopped	

Preparation:

1. Preheat oven to 350°F. Heat oil in a large sauté pan over medium-high heat. Add onions and sauté for 3 to 4 minutes until translucent. Add the peppers and sauté until lightly browned.
2. Add 1 tbsp. garlic and cook until aromatic. Season to taste with salt and pepper. Set aside.
3. In the same pan, add the mushrooms and sauté until golden brown. Stir in thyme and 1 tbsp. garlic, cook until aromatic. Season with salt and pepper. Set aside.
4. In the same pan, cook Beefless Strips until warmed through (add additional oil as needed).
5. Lightly toast rolls in preheated oven. Place 4 oz. of prepared Beefless Strips on each roll. Top with mushrooms, onion and pepper mixture, and 1 slice each of provolone and American cheese. Bake until cheese is melted.

*Substitute vegan option if desired.



gardein™ Meatless Monday Toolkit

- **Menu Idea Guide** – easy menu ideas for Meatless Monday (and beyond!)
- **Online Calendar** – discover seasonal menu suggestions along with helpful tips for Meatless Monday promotions
- **POS Materials** – table tents, posters, window clings, menu stickers, and waitstaff buttons and hats to help you promote gardein™ Meatless Monday – ask your Pinnacle sales representative for details
- **Menu Branding Allowance Program** – get \$150 when you promote gardein™ in your operation
- **Earn Double Foodservice ProPoints®** – earn DOUBLE POINTS when you purchase at least 10 cases of eligible gardein™ products

Visit www.gardeinmeatlessmonday.com to access the online calendar, program details, submission forms, and more!



Meatless, Well Done!



Chick'n Strips

Product Code	Description	Unit Wt. (each)	Case Pack	Net Wt./ Case	Gross Wt./ Case	Case Dimensions	Case Cube
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CHICK'N PRODUCTS

087426700010	Chick'n Strips	N/A	10 lb. bulk	10.0 lbs.	10.6 lbs.	14.9"L x 9.0"W x 6.4"H	0.50
087426700011	Chick'n Cubes ¾"	N/A	10 lb. bulk	10.0 lbs.	10.6 lbs.	11.5"L x 8.9"W x 7.4"H	0.44
087426700016	Chick'n Breast	3.8 oz.	50 ct.	12.0 lbs.	12.6 lbs.	15.2"L x 7.7"W x 6.5"H	0.44

BREADED/BATTERED CHICK'N PRODUCTS

084223400100	Crispy Chick'n Patties	3.1 oz.	32 ct.	6.2 lbs.	6.8 lbs.	11.6"L x 7.8"W x 7.9"H	0.42
087426700032	Breaded Chick'n Tenders	N/A	12 lb. bulk	12.0 lbs.	12.6 lbs.	15.2"L x 7.7"W x 6.5"H	0.44
087426700072	Crispy Chick'n Pieces	N/A	10 lb. bulk	10.0 lbs.	10.6 lbs.	14.9"L x 9.0"W x 6.4"H	0.50

BEEFLESS PRODUCTS

087426700020	Beefless Strips	N/A	10 lb. bulk	10.0 lbs.	10.6 lbs.	14.9"L x 9.0"W x 6.4"H	0.50
087426700043	Beefless Tips	N/A	10 lb. bulk	10.0 lbs.	10.6 lbs.	11.5"L x 8.9"W x 7.4"H	0.44
087426700113	Ground Crumble Gluten-Free	N/A	10 lb. bulk	10.0 lbs.	10.6 lbs.	15.3"L x 7.7"W x 5.9"H	0.40
087426700068	Italian Pizza Crumble	N/A	10 lb. bulk	10.0 lbs.	10.6 lbs.	15.3"L x 7.7"W x 5.9"H	0.40
087426700071	Meatless Meatballs	1.06 oz.	10 lb. bulk.	10.0 lbs.	10.6 lbs.	15.3"L x 7.7"W x 5.9"H	0.40
084223400101	Breakfast Patties	1.83 oz.	48 ct.	5.4 lbs.	6.1 lbs.	11.6"L x 7.8"W x 7.9"H	0.42

BURGERS

087426700088	Beefless Burger	3.4 oz.	48 ct.	10.2 lbs.	10.8 lbs.	9.1"L x 9.1"W x 7.6"H	0.36
087426700089	Beefless Burger	4.2 oz.	48 ct.	12.6 lbs.	13.3 lbs.	9.8"L x 9.8"W x 7.6"H	0.42
087426700116	Black Bean Burger Gluten-Free	3.4 oz.	48 ct.	10.2 lbs.	10.8 lbs.	9.1"L x 9.1"W x 7.6"H	0.36
087426700117	Black Bean Burger Gluten-Free	4.2 oz.	48 ct.	12.6 lbs.	13.3 lbs.	9.8"L x 9.8"W x 7.6"H	0.42
087426700114	Veggie Burger Gluten-Free	3.4 oz.	48 ct.	10.2 lbs.	10.8 lbs.	9.1"L x 9.1"W x 7.6"H	0.36
087426700115	Veggie Burger Gluten-Free	4.2 oz.	48 ct.	12.6 lbs.	13.3 lbs.	9.8"L x 9.8"W x 7.6"H	0.42

FISHLESS PRODUCTS

084223400166	Fishless Filets	1.7 oz.	48 ct.	5.1 lbs.	5.7 lbs.	11.6"L x 7.8"W x 6.9"H	0.36
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