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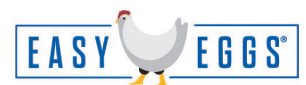
Meal Kit Recipes & Inspiration

Over two-thirds of supermarket prepared food consumers say they are looking for **more unique and innovative** options when it comes to menu items.* We've got you covered with ideas and inspiration.

Meal kits offer a **convenient solution** to customers looking for a last minute dinner, quick bite, or ready-to-go option.



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Discover the **Total Value** of partnering with Michael Foods, Inc.

*Source: Dataessentials: Supermarket Segment Guide 2023

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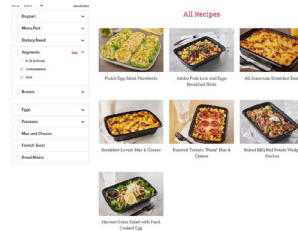
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Adobo Pork Loin and Egg Breakfast Hash



INGREDIENTS	AMOUNT
Papetti's® liquid whole eggs (46025-91200-00)	1/2 cup
Simply Potatoes® red skin diced potatoes (20169-15300-00)	1 cup
Olive Oil	1 Tbsp.
Salt	1/4 tsp.
Pepper	1/4 tsp.
Small onion, chopped	1/2
Red bell pepper, seeded and chopped	1/4
Green bell pepper, seeded and chopped	1/4
Garlic clove, minced	1
Red pepper flakes	1/4 tsp.
Green onion, cut on a diagonal, keeping the white and green parts separate	1 Tbsp.
Adobo pork* (see additional recipe)	4 oz.

DIRECTIONS

1. Add the olive oil to a large skillet over medium heat. Add the diced potatoes and season with salt and pepper. Cook for 7-10 minutes, stirring occasionally.
2. Add the onion and cook for another 3 minutes, stirring occasionally.
3. Add the bell peppers, garlic and red pepper flakes to the skillet and stir.
4. Reduce the heat and continue cooking until potatoes are cooked through and crispy.
5. Add liquid eggs and cook until scrambled.
6. Top with adobo pork.
7. Sprinkle with green part of the green onion.

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Adobo Pork Loin and Egg Breakfast Hash (continued)



INGREDIENTS FOR ADOBO PORK	AMOUNT
Boiling water	1/2 cup
Pork butt, cut into 1-inch pieces	1/4 lb.
Salt	1/8 tsp.
Adobo pork sauce	1

INGREDIENTS FOR ADOBO PORK SAUCE	AMOUNT
New Mexico chilies	1.5 tsp.
Honey or maple syrup	1/2 tsp.
White vinegar	1/2 tsp.
Garlic clove	1/2
Dried oregano	1/8 tsp.
Cumin	1/8 tsp.
Cayenne pepper	1/8 tsp.
Kosher salt	1/8 tsp.

DIRECTIONS

1. Remove and discard seeds from the New Mexico chilies. Steep the chilies in 1/2 cup of boiling water for 30 minutes.
2. Add 1/8 tsp. salt to the pork butt, mix. Cover and place in the refrigerator for at least 1 hour.
3. Drain the Mexican chilies, keeping 1/8 cup of the water the chilies had been soaking in.
4. Blend together the drained chilies and remaining sauce ingredients until a paste is formed.
5. Add in the 1/8 cup reserved chili water and blend on high for one minute.
6. Put the pork butt into a Dutch oven and cover with the adobo pork sauce and stir well.
7. Over medium high heat, bring the pork butt and sauce to a boil. Remove from heat.
8. Preheat oven to 325° and then bake the pork for 2 1/2 hours.
9. Remove and allow to rest for a few minutes.
10. Scrape down the inside of the Dutch oven and mix.

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INGREDIENTS

AMOUNT

Papetti's® refrigerated liquid whole eggs (46025-91200-00)	1/3 cup
Simply Potatoes® refrigerated shredded hash browns (20169-15100-00)	1/2 cup
Bacon, cut into 1/2" strips	2 strips
Diced ham	2 Tbsp.
Yellow onion, diced	2 Tbsp.
Red bell pepper, seeded and diced	2 Tbsp.
Fresh dill, minced	1/2 tsp.
Garlic clove, minced	1
Milk	2 Tbsp.
Shredded cheddar cheese, divided	1/4 cup
Salt and pepper to taste	

DIRECTIONS

1. Preheat oven to 425°F.
2. Grease an oven safe baking dish with nonstick cooking spray and set aside.
3. In a large skillet, cook bacon over medium heat, stirring occasionally. Cook until crispy and brown.
4. Remove bacon with a slotted spoon and place on a paper towel lined plate. Roughly chop and set aside.
5. Add the onion and red pepper to the skillet and cook over medium heat until tender. Add the garlic and cook for 2 minutes. Set aside.
6. In a large bowl, whisk together the eggs and milk.
7. Stir in the cooked vegetables, potatoes, dill, ham and half of the shredded cheese.
8. Set 3/4 of the bacon aside and stir in the rest to the egg mixture. Season with salt and pepper.
9. Pour the mixture in to the prepared baking dish and top with remaining cheese.
10. Bake for 20 minutes so the eggs start to set up. Carefully add the remaining bacon to the top of the casserole.
11. Bake for an additional 20 to 30 minutes or until the eggs are firm and the top is slightly golden brown.
12. Let stand for 10 minutes.

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Harvest Grain Salad with Hard Cooked Egg



INGREDIENTS

AMOUNT

Easy Eggs® peeled hard cooked eggs (46025-00246-00), sliced	1
Shaved parmesan	2 Tbsp.
Dried cranberries	1 Tbsp.
Arugula	1 cup
Barley	1/2 cup
Butternut squash, cut into small cubes	1/4 cup
Maple apple cider vinaigrette	3 Tbsp.
Olive oil	1 Tbsp.
Salt and pepper to taste	

DIRECTIONS

1. Preheat oven to 350°F.
2. Prepare barley according to package directions.
3. In a small bowl, toss butternut squash with olive oil, salt, and pepper. Spread on a baking sheet and roast for 30 minutes or until tender.
4. In a serving bowl, toss together barley, cooked butternut squash, arugula, and dried cranberries with vinaigrette.
5. Top with sliced hard cooked egg and shaved parmesan.



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Baked BBQ Red Potato Wedge Nachos



INGREDIENTS

AMOUNT

Simply Potatoes® small red skin wedges (20169-12587-00)	1 1/2 cups
Dry onion soup mix	1 pkt
Vegetable oil	2 Tbsp.
Shredded pork, cooked	1/2 cup
Bacon, cut into 1/2 in, strips	2 strips
Shredded mozzarella cheese	2 Tbsp.
Shredded colby jack cheese	2 Tbsp.
Red onion, diced	1 Tbsp.
BBQ sauce	1/4 cup
Sour cream	2 Tbsp.
Jalapeno, sliced	1/2

DIRECTIONS

1. Preheat oven to 425°F.
2. In a mixing bowl, add the potato wedges, onion soup mix and oil, toss to coat.
3. Spread potato wedges in an even layer on a baking sheet and bake for 45-60 minutes or until crisp and brown, stirring occasionally.
4. While the potatoes are baking, fry the bacon until crisp, drain on a paper towel lined plate.
5. Remove the potatoes from the oven and top with red onion, pork, bacon, and cheeses.
6. Top with BBQ sauce, sour cream, and jalapenos.

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Breakfast Lovers Mac & Cheese



INGREDIENTS

AMOUNT

Papetti's® refrigerated liquid whole eggs (46025-91200-00)	1/3 cup
Pineland Farms® frozen macaroni & cheese (75900-04717-00)	1 1/2 cups
Thick cut bacon, cooked and chopped, divided	2 strips
Sharp cheddar cheese, divided	1/3 cup
Butter	1 Tbsp.
Salt and pepper to taste	

DIRECTIONS

1. Preheat oven to 425°F.
2. In a mixing bowl, combine the macaroni and cheese, sausage, liquid egg, and half of the shredded cheddar cheese and bacon.
3. Pour into an oven-safe baking dish.
4. Top with additional shredded cheese and bacon.
5. Bake until internal temperature reaches 165°F, roughly 25-35 minutes.



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PRODUCT CODE	DESCRIPTION	PACK SIZE
46025-75023-00	Papetti's® mini cinnamon swirl French toast	170/1.15 oz
46025-85839-00	Papetti's® natural shaped scrambled egg patties	144/1.75 oz



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Breakfast is a meal that's made to be eaten **on-the-go**. Make it easy on your operation by adding a **fully cooked, high-protein,** handheld offering that is **loaded with flavor** in every **BITE**.



Our 1.75 oz **fully cooked Egg Bites** bring a new dimension to the table in **taste, texture and convenience.**

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PRODUCT CODE	DESCRIPTION	PACK SIZE
14616-78984-00	Abbotsford Farms® cage-free bacon and egg bites	120/1.75 oz
14616-78985-00	Abbotsford Farms® cage-free three cheese egg bites	120/1.75 oz



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All Recipes



Pickle Egg Salad Pinwheels



Adobo Pork Loin and Eggs
Breakfast Hash



All American Breakfast Bake



Breakfast Lovers Mac & Cheese



Roasted Tomato "Pizza" Mac &
Cheese



Baked BBQ Red Potato Wedge
Nachos



Harvest Grain Salad with Hard
Cooked Egg

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