

Salsa Verde

More Flavor for your Salsa Lineup



12pk / 16oz Squat Glass Jar



Salsa Verde is a Must-have item for Private Brand Salsa

- Made with Real Tomatillos
- Formulated for use in recipes, as a condiment, or a dip

Salsa Verde Trends

- **#2** Flavor after Regular salsa in case sales
- **#2** in Velocity and Distribution
- Mild is the #1 Heat Level for Verde
- Up 3%, fasted growing flavor within leading flavor segments

RED GOLD



PRIVATE BRANDS

ALL THINGS TOMATO

SOURCE: IRI MARKET ADVANTAGE, TOTAL US MULO, 52 WE 12/4/22; EXCLUDES QUESO

PrivateBrandTomatoes.com

contact your Red Gold Sales Representative or call 765-557-5500x1619

Crowd-Pleasing Flavor,

Great for use in recipes, chip-dipping, or as a condiment



**Chip
Friendly**

**Taco
Topper**

**Secret
Ingredient**

Easy Green Pozole

MAKES 6 SERVINGS

PREPARATION TIME: 30 MINUTES ♦ COOKING TIME: 45 MINUTES

Ingredients

- 3 - 15 oz. Cans Low Sodium Chicken Broth (5 ½ Cups)
- 1 - 15 Oz. Can White Hominy, Drained And Rinsed
- 2 to 3 - Chicken Breasts (About 1 ¼ Lbs.)
- 1 - 16 Oz. Jar YOUR BRAND Salsa Verde

Recipe
Available for
Customer
Use on
Labels, web,
etc.



Directions

1. In a 2 quart sauce pan add the chicken breast and the chicken stock. Bring to a simmer and cook gently for 20-30 minutes until chicken is fully cooked. Remove chicken from stock, reserving stock, and allow to cool for about 15 minutes until chicken is cool enough to handle. Cut chicken into 1" chunks then shred the chunks of chicken.
2. Skim the reserved broth as needed to remove any foam. Add the jar of Salsa Verde, drained hominy and the shredded chicken to the broth. Return to a gentle simmer until soup is hot.
3. Divide into soup bowls and serve with matchstick radishes, lime wedges, fresh diced avocado, chopped cilantro, chopped onion and fried corn tortilla chips as desired

Pork Salsa Verde

MAKES 8 SERVINGS

PREPARATION TIME: 15 MINUTES ♦ COOKING TIME: 4-8 HOURS

Ingredients

- 3 ½ Lb. Pork Shoulder
- 2 - Tablespoons Vegetable Oil
- 1 - Medium Onion, Chopped
- 1 - 4 Oz. Can, Chopped Mild Green Chilies
- 3 - Cloves Garlic, Chopped
- 1 - Teaspoon Oregano
- 1 - 16 Oz. Jar YOUR BRAND Salsa Verde
- 1 - Cup Chicken Broth, Low Sodium
- 1 - Tablespoon Corn Starch
- 2 - Tablespoons Water

Recipe
Available for
Customer
Use on
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Directions for 6-8 quart slow cooker

1. Trim excess fat from pork should roast. Cut into medium chunks (1 ½-2" chunks). Season meat with salt and pepper and reserve.
2. In a large skillet add 1 tablespoon vegetable oil and heat over medium heat until oil is shimmering. Add half of the pork chunks to the skillet. Allow the meat to sear without moving it for 2 minutes, turn and allow to brown on the other side for an additional 2 minutes. Transfer meat to slow cooker and repeat with the other half of the meat.
3. To the same skillet add the onion and cook for 2 minutes. Add the green chilies, chopped garlic and dry oregano. Cook for about 1 minute. Transfer onion mixture to slow cooker over the meat.
4. Add the jar of Salsa Verde and 1 cup of chicken broth to slow cooker and mix gently to distribute. Cook on low for about 8 hours or high for 4-5 hours. Cook until pork is tender and easily shreds when pulled with 2 forks.
5. Remove meat from cooker and pull into ½" chunks and reserve.
6. Transfer cooking liquid to a sauce pan. Combine water and cornstarch, blend so there are no lumps. Add that slurry to the cooking liquid. Bring to a boil and cook for 2 minutes. Add the shredded pork.
7. Serve with warm tortillas, lime wedges, fresh avocado slices, chopped cilantro and onion as desired.

Sautéed Shrimp Salsa Verde

MAKES 4-5 SERVINGS

PREPARATION TIME: 30 MINUTES ♦ COOKING TIME: 10 MINUTES

Ingredients

- 1 ½ lb. Shrimp (31/40 ct.), Peeled And Deveined
- 1 - Tablespoon Vegetable Oil
- ½ - Teaspoon Salt
- ¼ - Teaspoon Black Pepper
- ½ - Teaspoon Garlic Powder
- ½ - Teaspoon Cumin
- ½ - Teaspoon Oregano, Crushed
- 1 - 16 Oz. Jar YOUR BRAND Salsa Verde
- 1 - Bunch Chopped Cilantro



Recipe
Available for
Customer
Use on
Labels, web,
etc.

Directions

1. Combine salt, pepper, garlic powder, cumin and oregano in a small bowl. Sprinkle evenly over the shrimp and place in the refrigerator for 30 minutes.
2. In a large skillet, add 1 tablespoon vegetable oil and heat over medium heat until oil is shimmering. Add the seasoned shrimp. Cook for 1 minute and flip over. Add the Salsa Verde. Bring to a simmer and then cook for 3 minutes. Add the cilantro and stir. Remove from the heat, cover and sit for 2 minutes.
3. Serve with warm white rice, lime wedges, fresh avocado slices, and chopped cilantro as desired

Contact Red Gold for More Information:

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