



# SPRING



## CHEF DANA'S INSIGHT

Plant-forward handhelds along with **pickled** and **fermented** items are common in the spring including sauerkraut, banana peppers and pickle.



# SUMMER



## CHEF DANA'S INSIGHT

Fried proteins index higher in the summer including **fried shrimp**, **fried chicken**, and **chicken patties**. **Bold flavors** balance the rich proteins.



# WINTER



## CHEF DANA'S INSIGHT

Winter handhelds tend to include a variety of **unique toppings** such as **corn chips** and **mac & cheese**.



# FALL



## CHEF DANA'S INSIGHT

Fall sauces lean **simplistic** with flavors of **butter**, **garlic** and **pepper** as well as **holiday flavor profiles**.

# HANDHELDS BY THE SEASON

## MORE SEASONAL TIPS





# WIN ON THE ROAD

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

## NO.1 Introduce delivery specific deals

Limited edition offers will drive more orders.

## NO.2 Build your own themed specials

Represent your team with handhelds inspired by them.

## NO.3 Create a buzz on social media

Post score predictors and competitions before kick off.

Looking for more ideas?

Follow our UFS Culinary Team on social media:



# TAKE ON TIKTOK

3 ways you can take on TikTok to become a handheld social sensation.

## NO.1

### Make it slick

Invest in good lighting and ensure your videos are well-edited, high-quality and visually appealing making them more likely to be shared and appreciated by TikTok users.

## NO.2

### Collaborate

Utilizing the creative prowess of influencers can help showcase unique flavor pairings and unexpected twists in your menu and offerings, getting more guests through the door.

## NO.3

### Handheld hashtags

Research trending food-related hashtags and incorporate them into your captions to reach a broader audience.



# GRILLED CHICKEN TACO

## WITH PEPPERS AND ANCHO CHIPOTLE SAUCE



### INGREDIENTS



Knorr® Professional Caldo de Pollo 1 tsp  
4.4lb. 4 pack



Knorr® Professional Caldo de Vegetales 2 tsp  
4.4lb 4 pack



Hellmann's® Real Ancho Chipotle Sauce 5 oz  
1 gal 2 pack

Boneless/skinless chicken thighs	4 each	Mexican oregano	0.25 tsp
Red bell pepper, sliced thin	1 each	Black Pepper	0.25 tbsp
Green bell pepper, sliced thin	1 piece	Queso fresco, crumbled	4 oz
Yellow onion, medium, diced, sliced	1 each	Corn or Flour tortillas	10 each
Olive oil	1 each	Cilantro, micro leaf (for garnish)	
Garlic powder	0.50 tsp	Radishes, sliced (for garnish)	
Achiote powder or paprika	0.25 tsp		

### PREPARATION

- Season the chicken thighs with Knorr Professional Caldo de Pollo, garlic powder, achiote, oregano and black pepper.
- In a hot cast iron, heat up 2T. olive oil, sear the chicken thighs until fully cooked. Reaching 165 degrees. Once fully cooked, set the chicken aside, let them rest. In the same hot cast iron, sear the peppers and onions with the remaining 2T. olive oil, season with Knorr Professional Caldo de Vegetales. Cook for about 3-4 minutes on high heat.
- Slice the chicken thighs on a bias. To build the tacos; warm up the tortillas, add pepper and onion mixture, add sliced chicken, drizzle the Hellmann's Ancho Chipotle sauce and top with queso fresco crumbles, micro cilantro and sliced radishes.



DISCOVER MORE RECIPES