

STEVE PHILLIPS WORLD CUISINE™

Bring Authentic Cuisine to your Campus!



Chef Scott C. Anderson on Steve Phillips World Cuisine™ Sauces

“Steve Phillips World Cuisine™ authentic Thai and Indian finishing sauces turn an average meal into an extraordinary meal. The flavors are bold, the colors are bright and each sauce lends itself to a variety of culinary applications outside the box. The product comes ready to use in 2 lb bags and you simply place the bag in boiling water for approximately 35 minutes, add it your cooked protein and or pasta and serve.”

“Your customers will think you toiled for hours putting together the sauce, and the beautiful concept is that each sauce is as easy as the next. No more looking for hard to find ingredients or worrying about missed recipe instructions. Phillips has taken the guesswork out of authentic Thai and Indian sauces; now all you have to do is create and enjoy!”

Scott C. Anderson
Associate Director/Chef
Shepherd University

Tikka Masala Vegetable Pasta

Ingredients:

- (2) 2 lbs. bags **Steve Phillips World Cuisine™ Tikka Masala Sauce**
- 56 oz. (3/5 lbs. dry) whole grain or multi-grain penne pasta*
- (2) 2.5 lbs. bags Simplot® Flame Roasted Mediterranean Blend Vegetables**
- ¼ c. olive oil or other vegetable oil

Directions:

1. Cook pasta al dente and hold.
2. Cook vegetables on heated flat top or griddle until tender crisp.
3. Heat Tikka Masala sauce according to package directions. Hold sauce at no more than 160°F.
4. Toss pasta and vegetables together.
5. To Serve: Plate approximately 1 2/3 c. veggies with 1/4 c. sauce.

**Can substitute 3lbs. 3oz whole grain couscous. **In-house blend of veggies, 1lb. each of yellow squash, zucchini, blanched baby carrots and green beans, 8oz. yellow onion and 4oz. each of red, yellow and green peppers, trimmed and cubed.*

Yield 28

To view our full line of sauces visit phillipsfoodservice.com

