



Tyson Meats
Bonici Real World
Sausage Toppings



Bonici Real World Italian Cooked Sausage



Manufacturer Code: 19985

Pack Size: 2/5#

Sofo Code: 130081

Four line description: A premium all meat cooked Italian sausage with Italian style seasoning. Small chunks 44-58 pieces per ounce.

Features and Benefits

- Authentic savory Italian flavor featuring garlic, oregano, fennel and anise.
 - Premium quality without the premium price
 - 10% lower food cost than comparable meat toppings, means more profit
 - Imperfect shapes give made from scratch appearance.
 - Backed by the experience and expertise of the pizza toppings industry leader, so you can be confident in providing a great eating experience with every serving.
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Bonici Real World Italian Cooked Sausage



Manufacturer Code: 19985

Pack Size: 2/5#

Sofo Code: 130081

Ingredients

Pork, ground chicken, water, seasoning [spices, corn syrup solids, paprika, garlic powder, maltodextrin, monosodium glutamate, onion powder, soybean oil, salt, natural flavor, BHT and BHA, citric acid], salt, sodium phosphates.

CONTAINS NO ALLERGENS

Nutrition Facts

Serving Size: 2 oz. (56g)

Servings Per Container: About 40

Amount Per Serving

Calories 280 Calories from Fat 250

	% Daily Value
Total Fat 28g	43%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 45 mg	15%
Sodium 590 mg	25%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 6g	12%
Vitamin A 2%	Vitamin C 0%
Calcium 4%	Iron 4%

*Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Bonici Real World Bold Italian Cooked Sausage

Manufacturer Code: 19982

Pack Size: 2/5#

Sofo Code: 130082



Four line description: A premium all meat cooked Italian sausage with a bold spice flavor. Regular size chunks 26-30 pieces per ounce.

Features and Benefits

- Robust Italian herb flavor with a kick of red pepper
 - Premium quality without the premium price
 - 10% lower food cost than comparable meat toppings, means more profit
 - Imperfect shapes give made from scratch appearance.
 - Backed by the experience and expertise of the pizza toppings industry leader, so you can be confident in providing a great eating experience with every serving.
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Bonici Real World

Bold Italian Cooked Sausage



Manufacturer Code: 19982

Pack Size: 2/5#

Sofo Code: 130082

Ingredients

Pork, ground chicken, water, seasoning [spices, corn syrup solids, paprika, garlic powder, maltodextrin, monosodium glutamate, onion powder, soybean oil, salt, natural flavor, BHT and BHA, citric acid], salt, sodium phosphates.

CONTAINS NO ALLERGENS

Nutrition Facts

Serving Size: 2 oz. (56g)

Servings Per Container: About 40

Amount Per Serving

Calories 280 Calories from Fat 250

	% Daily Value
Total Fat 28g	43%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 45 mg	15%
Sodium 590 mg	25%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 6g	12%
Vitamin A 2%	Vitamin C 0%
Calcium 4%	Iron 4%

*Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Bonici Real World Toppings

Value Savory Pork Topping

Small

Manufacturer Code: 19992-269

Pack Size: 2/5#

Sofo Code: 130293



Four line description: A cooked savory pork topping with black pepper and sage. Small chunk 44-58 pieces per ounce.

Features and Benefits

- Traditional savory pork flavor along with the richness of black pepper and sage.
 - Deliver great taste and value with toppings made for competitively priced pizzas.
 - Premium quality without the premium price
 - 10% lower food cost than comparable meat toppings, means more profit
 - Imperfect shapes give made from scratch appearance.
 - Backed by the experience and expertise of the pizza toppings industry leader, so you can be confident in providing a great eating experience with every serving.
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Bonici Real World Toppings

Value Savory Pork Topping

Small

Manufacturer Code: 19992-269

Pack Size: 2/5#

Sofo Code: 130293



Ingredients

Pork, water, textured vegetable protein concentrate, salt, soy protein concentrate, seasoning (spices, sugar, monosodium glutamate, soybean oil, citric acid, BHT, BHA), sodium phosphate

Nutrition Facts

Serving Size: 2 oz. (56g)

Servings Per Container: About 40

Amount Per Serving

Calories 170 Calories from Fat 120

	% Daily Value
Total Fat 14g	22%
Saturated Fat 9g	23%
Trans Fat 0g	
Cholesterol 25 mg	8%
Sodium 590 mg	25%
Total Carbohydrate 2g	1%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 6g	12%
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 8%

*Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Bonici Real World Toppings

Authentic Beef, Regular

Manufacturer Code: 20095-269

Pack Size: 2/5#

Sofo Code: 120130



Four line description: A cooked all beef topping with salt and pepper seasoning. Regular size chunks 26-30 pieces per ounce

Features and Benefits

- Traditional home-cooked, pan fried flavor with a hint of salt and pepper.
 - Continue to offer the most authentic meat toppings including the most authentic meat toppings including the utmost in flavor.
 - Premium quality without the premium price
 - 10% lower food cost than comparable meat toppings, means more profit
 - Imperfect shapes give made from scratch appearance.
 - Backed by the experience and expertise of the pizza toppings industry leader, so you can be confident in providing a great eating experience with every serving.
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Bonici Real World Toppings

Authentic Beef, Regular



Manufacturer Code: 20095-269

Pack Size: 2/5#

Sofo Code: 120130

Ingredients

Beef, water, seasoning ((hydrolyzed soy protein, spices, salt, monosodium glutamate, sugar, soybean oil, caramel (color), onion powder, garlic powder, grill flavor (from sunflower oil), citric acid, BHT, BHA)), salt, sodium phosphates.

CONTAINS: soy

Nutrition Facts

Serving Size: 2 oz. (56g)

Servings Per Container: About 40

Amount Per Serving

Calories 170 Calories from Fat 140

	% Daily Value
Total Fat 15g	23%
Saturated Fat 6g	30%
Trans Fat 0.5g	
Cholesterol 45 mg	15%
Sodium 500 mg	21%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 8g	16%
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 4%

*Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



Cajun Grilled Breakfast Wrap

User Rating: (0 Reviews)

A warm tortilla stuffed with Cajun-style blackened sausage, fluffy scrambled eggs, spinach, melted white Cheddar cheese, grilled baby bella mushrooms, roasted peppers and onions, crispy hash browns and a zesty Louisiana hot sauce--all wrapped up and grilled to perfection.

Servings: 1

Ingredient	Quantity	Method
		Arrange frozen Italian sausage crumbles and bias sliced Italian sausage in a single layer on separate, parchment lined sheet pans. Cover tightly and slack in cooler between 32° and 36°F prior to use.
<i>Cajun Sausage Blend: (Approximate Yield: 10 oz.)</i>		<i>Cajun Sausage Blend:</i>
Bonici® Real World™ Toppings Premium Italian Style Sausage, Large, 14-16 oz. (#19987-269)	4 oz	1. In a stainless steel bowl toss the sausage crumbles and the bias sliced sausage with the blackening spice; coating evenly. 2. Heat a cast iron or nonstick sauté pan over high heat. When hot add sausage and let cook without agitation for 1-2 minutes. Cover and hold hot at or above 135°F.
Bonici® 1/4" Sliced Italian Sausage, Bias Cut (#101393-269)	4 oz	
Blackening Spice commercially prepared	1/8 cup	
<i>Vegetable Blend (Approximate Yield: 8 1/2 oz.)</i>		<i>Vegetable Blend:</i>
Light olive oil	1/2 oz	1. In a large sauté pan heat olive oil over medium-high heat. Add mushrooms, roasted onions, and roasted bell pepper mix. Sauté for approximately 3-5 minutes or until mixture reaches 135°F. Add spinach and toss to incorporate. Transfer mixture to an appropriate container, cover and hold hot at or above 135°F.
Mushroom fresh baby bella sliced	2 oz	
Roasted bell pepper mix red yellow and green peppers julienne cut commercially prepared frozen	2 oz	
Roasted onions yellow julienne cut commercially prepared frozen	2 oz	
Baby spinach fresh de stemmed cleaned	2 oz	
<i>To Assemble:</i>		<i>To Assemble Single Serving:</i>
Mexican Original® Heat-pressed White Flour Tortillas, 10 inch, 27.5 oz. per dozen (#7713-621)	1 each	1. Place the warm tortilla on a clean work surface. 2. Place the scrambled eggs, 1 1/2 ounces of the hot Cajun sausage blend (see recipe), 3 ounces of the hot vegetable blend (see recipe), the hot hash browns and white Cheddar cheese down the center of the tortilla. 3. Roll tightly (burrito style) and toast on 350°F Panini machine or flat top grill. Serve immediately.
Eggs fresh scrambled covered and held hot at or above 135 F	1 oz	
Hash browns cubed commercially prepared deep fried to manufacturer specifications held crisp and hot at or above 135F	1/2 oz	
White cheddar cheese shredded	1/2 oz	
Serving Size: 1 Cajun Grilled Breakfast Wrap, (Approx. 12 ounces)		

Recipe



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Lasagna Soup

User Rating: (0 Reviews)

Lots of Italian seasoned beef and pork slow simmered in a thick and rich tomato basil soup with mini lasagna noodles - crowned with lots of ricotta and Parmesan cheese and a fresh tomato and bell pepper topper.

Servings: 1

Ingredient	Quantity	Method
		1. Arrange frozen Italian sausage and beef topping in a single layer on separate, parchment lined sheet pans. Cover tightly and slack in a cooler between 32° and 36° F prior to use.
<i>Lasagna Soup Base (Approximate Yield: 2 3/4 qts.)</i>		
<i>Bonici® Real World™ Toppings Authentic Beef, Regular, 26-30/oz. (#20095-269)</i>	2 oz	<i>Lasagna Soup Base:</i> 1. Heat the olive oil in a sauce pot over medium heat. Once hot add the Italian sausage and beef topping to the pot. Sauté the toppings for 3-4 minutes, or until golden brown. 2. Add the tomato basil soup, cooked mafalda pasta, fire roasted diced tomatoes, heavy cream, salt and black papper to the pot. Turn the heat to low and bring to a simmer. 3. Simmer the Lasagna Soup Base for 15 minutes, stirring occasionally. Remove the heat, transfer to an appropriate container and hold hot at or above 135°F.
<i>Bonici® Real World™ Toppings Authentic Italian Sausage, Large, 14-16/oz. (#19989-269)</i>	2 oz	
Light olive oil	1/2 tsp	
Tomato basil soup commercially prepared	2 qts	
Mafalda pasta cooked al dente	10 oz	
Fire roasted diced tomatoes canned	6 oz	
Heavy cream	5 oz	
Kosher salt	1/4 tsp	
Black Pepper table grind	1/4 tsp	
<i>Ricotta Cheese Mix (Approximate Yield: 10 oz.)</i>		
Ricotta cheese	8 oz	<i>Ricotta Cheese Mix:</i> 1. Combine the ricotta cheese, Parmesan cheese, Romano cheese, egg, egg yolk, garlic powder, onion powder, salt, black pepper, crushed red pepper flakes, basil, parsley and oregano in a bowl and fold ingredients together until thoroughly combined. Cover and hold below 40°F.
Parmesan cheese fine shredded	1 oz	
Romano cheese grated	1/2 oz	
Egg fresh whole large	1 each	
Egg yolk fresh large	1 each	
Garlic powder	1-1/2 tsps	
Onion powder	1/2 tsp	
Kosher salt	1/2 tsp	
Black Pepper table grind	1/4 tsp	
Crushed red pepper flakes	1/4 tsp	
Basil dried	1/4 tsp	
Parsley fresh	1/2	

chopped	tsp	
Oregano fresh	1/2	
chopped	tsp	
<i>Tomato-Bell Pepper Pico</i> (Approximate Yield: 5 oz.)		<i>Tomato-Bell Pepper Pico:</i>
Globe Tomatoes	2 oz	1. Combine the tomatoes, red and green bell peppers, white onion, garlic, olive oil, white balsamic vinegar, salt and black pepper in a bowl and toss together. Cover and hold below 40°F.
deseeded 38 dice		
Red bell pepper 3	1 oz	
8 inch dice		
Green bell pepper	1	
3 8 inch dice	piece	
White Onion 38	1/2 oz	
dice		
Garlic fresh	1/2	
minced	tsp	
Light olive oil	1/4 oz	
White Balsamic	1/4 oz	
Vinegar		
Kosher salt	1/4	
	tsp	
Black Pepper table	1/8	
grind	tsp	
<i>To Assemble:</i>		<i>To assemble single serving:</i>
Italian cheese	1/2 oz	1. Portion 8 ounces of Lasagna Soup Base (see recipe) into a bowl. Top the soup base with 1 1/2 ounces of the ricotta cheese mix (see recipe). Top ricotta cheese with 1/2 ounce of the Italian cheese blend. Place under a pre-heated salamander/cheese melter and melt the cheese. Once the cheese is melted place 1 ounce of the tomato-bell pepper pico (see recipe) over the cheese. Garnish with parsley and serve.
blend shredded		
whole milk		
mozzarella		
Provolone skim		
milk mozzarella		
Parmesan		
Parsley fresh	1	
chopped	pinch	



Baked Meaty Tacos and Dip

User Rating: (0 Reviews)

Mini corn-flour tortillas stuffed with a meaty Italian taco filling and shredded cheese--folded taco-style and fresh baked for a crispy, meaty, cheesy handheld snack. Accompanied by a side of Tuscan salsa for dipping.

Servings: 1

Ingredient	Quantity	Method
		1. Arrange frozen beef & chicken topping a single layer on a parchment lined sheet pan. Cover tightly and slack in cooler between 32° and 36°F prior to use.
<i>Italian Taco Filling: (Approximate Yield: 22 1/2 oz.)</i>		
Bonici® Real World™ Toppings Value Beef Topping, Small, 44 - 58/oz. (#19995-269)	8 oz	<i>Italian Taco Filling:</i> 1. Heat the olive oil in a sauté pan over medium-high heat. Once hot, add the beef & chicken topping and sauté for 2-3 minutes or until the beef & chicken topping begins to brown. 2. Reduce heat to low, add the marinara sauce and sundried tomatoes and simmer for approximately 6-8 minutes. Ensure sauce reaches a minimum temperature of 165°F. Remove from heat transfer to an appropriate container and hold hot at or above 135°F.
Light olive oil	1/2 oz	
Marinara Sauce commercially prepared	12 oz	
Sundried tomatoes packed in oil drained minced	2 oz	
Chile powder dark	1/2 tsp	
Crushed red pepper	1/4 tsp	
<i>To Assemble:</i>		
Mexican Original® Heat-pressed Hybrid Corn and Wheat Flour Tortillas, 4.5" (#15797-621)	2 each	<i>To Assemble Single Serving:</i> 1. Lay out corn flour tortillas on a clean work surface. 2. Top one half of each tortilla with 2 ounces of the Italian taco filling (see recipe). Top the taco filling on each tortilla with 1/4 ounce of the Italian cheese blend. 3. Fold the tortillas into a half moon shape and place on a parchment lined sheet pan and bake in a pre-heated 350°F for approximately 5-8 minutes or until brown and crisp. 4. Arrange 2 each baked tacos on a serving plate with a ramekin filled with 1 1/2 ounces of Tuscan salsa (see recipe).
Italian cheese blend shredded whole milk mozzarella Provolone skim milk mozzarella Parmesan	1 oz	
<i>Tuscan Salsa (Approximate Yield: 16 oz.)</i>		
Fire roasted diced tomatoes canned	7 oz	<i>Tuscan Salsa:</i> 1. Combine the fire-roasted diced tomatoes, globe tomatoes, white onion, jalapeno pepper, lemon juice, basil, parsley, oregano, garlic, salt, black pepper and cayenne pepper in a non-reactive bowl and fold together until well combined. Cover and hold below 40°F.
Globe Tomatoes deseeded 38 dice	5 oz	
White Onion 38 dice	2 oz	
Jalapeno seeded minced	3/4 oz	
Lemon juice fresh	1/2 oz	
Basil fresh chopped	2 tsps	
Parsley fresh chopped	1/2 tsp	
Oregano dried	1/4 tsp	
Garlic fresh minced	1/4 tsp	
Kosher salt	1/2 tsp	
Black Pepper table grind	1/8 tsp	
Cayenne pepper ground	1 pinch	



Cajun Grilled Breakfast Wrap

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A warm tortilla stuffed with Cajun-style blackened sausage, fluffy scrambled eggs, spinach, melted white Cheddar cheese, grilled baby bella mushrooms, roasted peppers and onions, crispy hash browns and a zesty Louisiana hot sauce--all wrapped up and grilled to perfection.

Servings: 1

Ingredient	Quantity	Method
		Arrange frozen Italian sausage crumbles and bias sliced Italian sausage in a single layer on separate, parchment lined sheet pans. Cover tightly and slack in cooler between 32° and 36°F prior to use.
<i>Cajun Sausage Blend: (Approximate Yield: 10 oz.)</i>		<i>Cajun Sausage Blend:</i>
Bonici® Real World™ Toppings Premium Italian Style Sausage, Large, 14-16 oz. (#19987-269)	4 oz	1. In a stainless steel bowl toss the sausage crumbles and the bias sliced sausage with the blackening spice; coating evenly. 2. Heat a cast iron or nonstick sauté pan over high heat. When hot add sausage and let cook without agitation for 1-2 minutes. Cover and hold hot at or above 135°F.
Bonici® 1/4" Sliced Italian Sausage, Bias Cut (#101393-269)	4 oz	
Blackening Spice commercially prepared	1/8 cup	
<i>Vegetable Blend (Approximate Yield: 8 1/2 oz.)</i>		<i>Vegetable Blend:</i>
Light olive oil	1/2 oz	1. In a large sauté pan heat olive oil over medium-high heat. Add mushrooms, roasted onions, and roasted bell pepper mix. Sauté for approximately 3-5 minutes or until mixture reaches 135°F. Add spinach and toss to incorporate. Transfer mixture to an appropriate container, cover and hold hot at or above 135°F.
Mushroom fresh baby bella sliced	2 oz	
Roasted bell pepper mix red yellow and green peppers julienne cut commercially prepared frozen	2 oz	
Roasted onions yellow julienne cut commercially prepared frozen	2 oz	
Baby spinach fresh de stemmed cleaned	2 oz	
<i>To Assemble:</i>		<i>To Assemble Single Serving:</i>
Mexican Original® Heat-pressed White Flour Tortillas, 10 inch, 27.5 oz. per dozen (#7713-621)	1 each	1. Place the warm tortilla on a clean work surface. 2. Place the scrambled eggs, 1 1/2 ounces of the hot Cajun sausage blend (see recipe), 3 ounces of the hot vegetable blend (see recipe), the hot hash browns and white Cheddar cheese down the center of the tortilla. 3. Roll tightly (burrito style) and toast on 350°F Panini machine or flat top grill. Serve immediately.
Eggs fresh scrambled covered and held hot at or above 135 F	1 oz	
Hash browns cubed commercially prepared deep fried to manufacturer specifications held crisp and hot at or above 135F	1/2 oz	
White cheddar cheese shredded	1/2 oz	
Serving Size: 1 Cajun Grilled Breakfast Wrap, (Approx. 12 ounces)		