



Expresco specializes in creating top quality, easy to prepare, healthy, trendy meal solutions. Ready-made and portion-controlled skewers are the most profitable and popular choice for your establishment.



So...easy!

Advantages

- Great for center of plate, hearty & healthy meals, and sandwiches
- Nutritious & delicious high in protein, low fat menu alternatives
- Portion controlled for consistency, profitability and cost control
- Adaptable to reflect international flavours that are sure to please your customers
- Quick & easy to prepare
- 100% whole muscle, natural not formed

Many Varieties

- 65516 BEEF BROCHETTE RAW 70 GM 4/10 s
- 65517 CHICKEN BROCHETTE Fully Cooked 36/76 gm
- 65514 CHICKEN BROCHETTE RAW WHT 70gm 4/10 s
- 65513 PORK BROCHETTE Fully Cooked 40/85 gm
- 65510 PORK LOIN BROCHETTE RAW 100gm 4/10 s

Pork Souvlaki in a Pita

INGREDIENTS

- 6 pork loin brochette raw (#65510)
- 1 tbls garlic granulated (#13960)
- 1 tbls oregano (#14015)
- 1/2 tsp pepper (#14030)
- 1/2 tsp salt (#13791)
- 2 tbls italian dressing (#05140)
- 6 pita bread (#36332)
- 1/2 cup white onions, chopped
- 1 cup lettuce, shredded
- 1 tomato, diced
- 1 cup tzatziki sauce (#06545)



PROFIT POTENTIAL

- Approx. Cost - \$3.20/serving*
- Suggested sell - \$8.99 - \$10.99
- Profit - \$5.79-\$7.79/serving
- *Includes a provision of \$1.00 for side greek salad.

DIRECTIONS

Rub granulated garlic, oregano, pepper and salt on pork brochette. Put in a plastic bag and pour italian dressing over pork brochette to coat evenly. Seal bag and refrigerate overnight. On a 375 F grill, place pork brochette and grill for 9-12 min turning every 3 minutes. Meanwhile warm up pita bread, 2 minutes before brochette is ready. Lay pita flat, layer lettuce, white onions, tomatoes and tzatziki sauce. Remove pork from skewer and place meat carefully on tzatziki.

Fold pita bread securing with a tooth pick. Serve with a side greek salad.