

VSPG

## WEEKLY FEATURES

Week of December 1, 2025

Burlington OpCo | 32 Thompson Drive, Essex, VT 05452 | Phone (800) 272-5302 | [www.PerformanceFoodservice.com](http://www.PerformanceFoodservice.com)

These Products Ship Dried; When Hydrated With 6 Cups Of Water They Are 2.5/Lb Per Bag (20/Lb Per Case)  
Each Bag Will Credit As Either 20/2 Oz M/Ma Or 40/1 Oz M/Ma!



Crumble Plant Based Mexican  
PM654 | 8/11.75 Oz | \$98.40/Cs



Crumble Plant Based Pea Protein  
TH346 | 8/9.875 Oz | \$92.02/Cs

Shelf-stable convenience that's also better for the environment – no refrigeration, lower energy usage and less product waste

Deeply Rooted Has Some Great Recipes On Their Site To Help!

<https://eatdeeplyrooted.com/recipes/>

*All Prices are subject to change daily based upon market changes.*

*Performance Foodservice Not responsible for typos or mistakes in pricing. Pricing corrections will be made during the promotional period and flyers will be re-printed.*

**INGREDIENTS**

3 gal. Water  
 2 oz. Kosher Salt  
 2 lbs. 10 oz. Enriched Elbow Macaroni  
 3 bags, Deeply Rooted® Farms' Unflavored Crumbles  
 1 gal. Water  
 4 oz. Fresh Onions (chopped) or 2½ oz. Dehydrated Onions  
 1 lb. 12 oz. Canned Tomato Paste  
 3 lbs. 3 oz. Canned Diced Tomatoes, with Juice  
 1.5 qt. Water (1 qt., 2 c.)  
 1½ tsp. Ground Black or White Pepper  
 1 tbsp. Granulated Garlic  
 2 tbsp. Chili Powder  
 1.5 tbsp. Ground Cumin (1 tbsp., 1½ tsp.)  
 1½ tsp. Paprika  
 1½ tsp. Onion Powder  
 14 oz. Reduced-fat Cheddar Cheese, Shredded (optional)

**CREDITING**

Serving = ¾ c. (2 #10 scoops)  
 2 oz. Meat/Meat Alternate  
 ¾ c. Red/Orange Vegetable  
 1 oz. Equivalent Grain

Prep. Time: 10 min    Cook Time: 60 min    Servings: 60

**DIRECTIONS**

1. Heat water to rolling boil. Add salt.
2. Slowly add macaroni. Stir constantly, until water boils again. Cook for approximately 8 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well. Set aside for step 4.
3. Prepare Deeply Rooted® Crumbles according to package.

**STOVE:** Mix 3 bags and 1 gal. water in a kettle, bring to a boil. Reduce heat and simmer, stirring occasionally for approx. 30 minutes or until most of the liquid is absorbed. Hold covered for service (160°F). Add water as needed if the product begins to dry.

**OVEN:** Mix 3 bags together with water in a 4" deep full hotel pan. Cover and cook at 400 deg. for approx. 60 minutes or until most of the liquid is absorbed and protein is tender.

4. Add tomato paste, tomatoes, 1.5 qt. water, pepper, granulated garlic, seasonings, and macaroni. Cook over medium heat, uncovered until heated through, 15 minutes and until heating internally to 155°F. For at least 15 seconds (CCP).
5. Pour into steam table pans (12" x 20" x 2½"). For 60 servings, use 2 pans. For 120 servings, use 4 pans.
6. Sprinkle 7 oz (1¾ c.) of shredded cheese (optional) evenly over each pan.
7. Portion with two #10 scoops (¾ c.) per serving.

**TIPS**

- Substitute Zesty Italian Crumbles for enhanced flavor (omit seasonings in step 4)
- Use Vegan Beef stock in place of water in Step 4

**INGREDIENTS**

60 each Pita Bread, Whole Wheat -halves (35 grams)  
 3 qts. Hummus  
 Lettuce or Spinach, and Tomato (optional)

**GYRO CRUMBLE MIX**

3 bags, Deeply Rooted® Farms' Unflavored Crumbles  
 7.5 tbsp. Oregano  
 2 tbsp. Salt  
 2 tbsp. Granulated Garlic  
 3 tbsp. Paprika  
 1 tbsp. Fresh Fine Pepper

**CUCUMBER SAUCE**

12 c. Cucumber  
 8 c. Yogurt, Nonfat, Plain  
 1 tbsp. 1 tsp. Dill Weed  
 1 tbsp. 2 tsp. Granulated Garlic

**CREDITING**

Serving = 1 Pita  
 2 oz. Meat/Meat Alternate  
 1¼ oz. Equivalent Grain  
 ¼ c. Vegetable

Prep. Time: 10 min    Cook Time: 30 min    Servings: 60

**DIRECTIONS**

1. Prepare cucumber sauce: dice cucumber and add yogurt, dill and garlic and refrigerate.

2. Prepare Gyro Crumble Mix:

**STOVE:** Mix 3 bags Deeply Rooted® Crumbles, oregano, salt, minced garlic, paprika and 1 gal. water in a kettle, bring to a boil. Reduce heat and simmer, stirring occasionally for approx. 30 minutes or until most of the liquid is absorbed.

**OVEN:** Mix 3 bags Deeply Rooted® Crumbles, oregano, salt, minced garlic, paprika and 1 gal. water in a 4" deep full hotel pan. Cover and cook at 400°F for approx. 60 minutes or until most of the liquid is absorbed and protein is tender.

3. Layer pitas on a sheet pan and warm for 15 minutes (350°F).

**TO ASSEMBLE:**

1. Smear heated Pita with 3 tbsp. hummus
2. Cover with ¼ c. prepared Gyro Crumble Mix
3. Drizzle ¼ c. cucumber sauce
4. Sprinkle with diced lettuce or spinach, and tomato (optional)

**TIPS**

- Sprinkle with feta cheese for added Mediterranean flare
- Chop red onion and top with cucumber sauce
- For extra fresh crunch, chop more cucumber and scatter over pita





**INGREDIENTS**

2 bags, Deeply Rooted® Farms' Fiesta Mexican Crumbles  
 1 #10 can Bush's Taco Fiesta Black Beans, Drained  
 2 #10 cans Petite Diced Tomatoes w/Chilis, Drained  
 5 c. Shredded Cheddar Cheese  
 1 tbsp. Chili Powder  
 1 tbsp. Cumin  
 1 tbsp. Paprika  
 1 tsp. Garlic Powder  
 2 tsp. Onion Powder  
 1 tsp. Salt  
 1 tsp. Pepper

**CREDITING**

Serving = ¾ c.

2 oz. Meat/Meat Alternate

¼ c. Beans/Peas (Legumes) Vegetable

½ c. Red/Orange Vegetable



Prep. Time: 10 min    Cook Time: 30 min    Servings: 50

**DIRECTIONS**

1. Prepare Deeply Rooted® Crumbles according to the package using a stove or oven. In either application, drain excess liquid after cooking.
2. Preheat convection oven to 400°F.
3. Using a large kettle or bowl, combine Mexican crumbles, beans, tomatoes, and seasoning. Mix well.
4. Using 2 full-size steam pans, split the Crumble-Chili mixture evenly and cover. If using foil, cover with parchment paper and then foil.
5. Bake for 30 minutes until the temperature reaches 165°F.
6. Hold at 135°F until service.
7. Serve ¾ c. per serving and top with 2 tbsp. cheese.
8. Cool to 41°F within 4 hours. Freeze in gallon bags to use on loaded baked potatoes!

NOTE: If you do not have spices, you can use 1 chili spice packet per every 50 svgs instead.

**TIPS**

- Want to simplify? Remove seasonings for a quick chili with simply: crumbles, beans, and tomatoes
- Replace seasonings for house made blends to control sodium levels
- Serve with a warm cinnamon roll. Kids love this combination!
- Serve with over Fritos™ and sprinkle with cheese

**INGREDIENTS**

13 Pizza Crusts (14 inches)  
 26 c. Beans, Refried  
 3 bags, Deeply Rooted® Farms' Fiesta Mexican Crumbles  
 5 lbs. (20 c.) Cheese, Blend Cheddar/Monterey, Shredded  
 1 #10 Can Green Chilis, Diced

**CREDITING**

Serving = 1 Slice

2 oz. Meat/Meat Alternate

1 oz. Equivalent Grain



Prep. Time: 10 min    Cook Time: 30 min    Servings: 104

**DIRECTIONS**

1. Prepare Deeply Rooted® Crumbles according to the package using a stove or oven. In either application, drain excess liquid after cooking.
2. To assemble:
  - a) Remove frozen pizza crust from freezer. Place on a parchment paper-lined sheet pan. Note: keep pizza crust frozen until right before assembly for best results.
  - b) Per crust, spread 2 c. of pre-made refried beans per pizza and 1.5 c. of cooked Mexican crumbles. Spread beans and Mexican crumbles to the edge, leaving ½" of crust un-topped.
  - c) Evenly sprinkle 4 oz. of diced green chilis over beans.
  - d) Top bean-crumble mixture with 1.5 c. shredded cheese. Sprinkle evenly.
3. Preheat oven to 375°F.
4. Bake pizza for 6-9 minutes or until crust is golden and internal temperatures reach 150°F.
5. Immediately place in hot box. Cut pizza immediately prior to serving. Allowing pizza to cool before cutting will provide better results. Cut each pizza into 8 wedges. Hold at 140°F or higher.

**TIPS**

- Top with sliced red peppers, tomatoes, or jalapeños
- Serve with Mexican salad
- For an easy pizza crust try this: <https://healthyschoolrecipes.com/recipes/pourable-pizza-crust-usda/>