



LOADED SIDES FOR PROFIT



Enjoy great taste

LOADED SIDES FOR PROFIT

Expand on your meat sales and maximise your profits by offering a range of healthy value-added vegetable side dishes. With a handful of Verstegen products and ingredients it couldn't be easier to create a colourful new focal point in your counters that really delivers when it comes to repeat sales and increased profit margins.



Oven-ready Packaging - Silver foil trays not only look great, but offer greater convenience to your customers when it comes to meal times. With the combination of healthy fresh vegetables, World Grills and a sprinkle of Verstegen magic, the options are limitless.

Meal deals are a concept your customers are already highly familiar with so why not create your own meal deals at an eye-catching promotional price? Butchers using this method are already seeing a huge uptake from their customers with incredible returns.



CAJUN GRILLED VEG

INGREDIENTS

1kg of mixed roasted vegetables inc. Peppers, Courgette, Red Onions
Cherry Tomatoes, Mushrooms
80g 1112002 World Grill Cajun Louisiana
10g 412002 Cajun Blend



METHOD

Combine all the ingredients together and garnish with fresh thyme.



OVEN



180°C



20 MINS

CAJUN SWEET POTATO FRIES



INGREDIENTS

1kg Sweet Potato (cut into chips)
50g 1112002 World Grill Cajun Louisiana
291103 Schnitzel Mix Cajun

METHOD

Coat the sweet potatoes in the World Grill Cajun Louisiana and garnish with the Schnitzel Mix Cajun.

Cook at 180° for 25 minutes.



OVEN



180°C



25 MINS



TANDOORI CAULIFLOWER WITH CREAM CHEESE



INGREDIENTS

1kg Cauliflower Florets
80g 1112102 World Grill Indian Tandoori PURE
10g 513783 Spicemix del Mondo Massala PURE
250g Cream Cheese
Chopped Coriander
Green Chilli

METHOD

Combine the World Grill Indian Tandoori PURE with the Spicemix del Mondo Massala PURE and coat the cauliflower florets in the mixture. Portion into silver trays and add a few spoonful's of cream cheese. Garnish with the coriander and chilli.



OVEN



180°C



15 MINS





TANDOORI POTATOES WITH GREEN BEANS



INGREDIENTS

750g New Potato Wedges
250g Trimmed Green Beans
100g Cherry Tomatoes (halved)
100g 1112102 **World Grill Indian Tandoori PURE**
10g 513783 **Spicemix del Mondo Massala PURE**
1 Medium Onion
Chopped Coriander
116908 **Yogurt Garlic Sauce**



OVEN



180°C



30 MINS

METHOD

Combine the potatoes, green beans, onion and tomato with the **World Grill Indian Tandoori PURE** and **Spicemix del Mondo Massala PURE**.
Divide into silver trays and garnish with the **Yogurt Garlic Sauce** and chopped coriander.



GARLIC MUSHROOMS

INGREDIENTS

1kg Button Mushrooms (halved)
150g 462602 **World Grill French Garden**
197903 **Decoration Blend Italian**

METHOD

Coat the mushrooms in the **World Grill French Garden** and garnish with the **Decoration Blend Italian**.
Cook at 180° for 15 minutes



OVEN



180°C



15 MINS

BBQ LOADED FRIES

INGREDIENTS

1kg Frozen Oven Chips
200g Mixed Peppers (diced)
90g 378102 **World Grill Smokey BBQ**
Grated Cheddar
116502 **Smokey BBQ Sauce**

METHOD

Coat the chips and peppers in the **World Grill Smokey BBQ** and portion into foil trays, sprinkle over grated cheese and drizzle with **BBQ sauce**.
Cook at 180° for 20 minutes



OVEN



180°C



20 MINS



BACON BUTTERNUT SQUASH

INGREDIENTS

1kg Butternut Squash (diced)
200g Streaky Bacon (thinly sliced)
50g **World Grill Sea Salt and Lampong Pepper**

METHOD

Combine all the ingredients together. Serve in foil trays.
Cook at 180° for 25 minutes



OVEN



180°C



25 MINS



GREEK VEGETABLES WITH FETA

INGREDIENTS

1kg Mediterranean Vegetables (diced) inc. red onion, mixed peppers, courgette and aubergine
100g 463202 **World Grill Greek Passion**
100g Diced Feta Cheese
Spice mix del Mondo Sirtaki

METHOD

Combine the vegetables with the **World Grill Greek Passion** and finish with the feta and the **Spicemix del Mondo Sirtaki**.
Cook at 180° for 20 minutes



OVEN



180°C



20 MINS



LEMON PEPPER CARROTS

INGREDIENTS

1kg Chantenay Carrots
50g 407502 **World Grill Lemon and Green Pepper**
821883 **Black Sesame Seeds**
099383 **White Sesame Seeds**

METHOD

Coat the carrots in the **World Grill Lemon and Green Pepper** and garnish with **Black and White Sesame Seeds**.
Cook at 180° for 25 minutes



OVEN



180°C



25 MINS





WORLD GRILL CORN COBS

INGREDIENTS

1kg Pre Cooked Corn Cobs
80g 343602 World Grill Mexican Madness
80g 492702 World Grill Fiesta Peru
80g 848402 World Grill Jamaican Jerk

METHOD

Brush the corn cobs with your favourite World Grill and serve.
Serve in foil trays.
Cook at 180° for 10 minutes



OVEN



180°C



10 MINS



SPANISH STYLE GARLIC POTATOES

INGREDIENTS

1kg New Potatoes (halved lengthways)
50g 434002 World Grill Spanish Harbour

METHOD

Combine the potatoes with the World Grill Spanish Harbour and garnish with red onion wedges.
Serve in foil trays.
Cook at 180° for 35 minutes



OVEN



180°C



35 MINS



ADDING EXTRA VALUE



STUFFED PORTOBELLO MUSHROOMS

INGREDIENTS

Portobello Mushrooms
350802 World Grill Sea Salt and Lampong Pepper
017601 Garlic Sliceable Sauce
244503 Schnitzel Mix Stroganoff
Parmesan Cheese
Grated Cheddar Cheese



OVEN



180°C



20 MINS

METHOD

Brush the mushrooms in the World Grill Sea Salt and Lampong Pepper, coat the Garlic Sliceable Sauce in the Schnitzel Mix Stroganoff and place inside the mushrooms. Top each mushroom with the 2 cheeses.
Cook at 180° for 20 minutes



Sustainable Values

Verstegen is taking responsibility, making the herbs and spices market more sustainable. The chain from farmer to consumer must be transparent, fair and sustainable for people, the environment and society.



Agroforestry

Agroforestry is a sustainable agricultural system officially called 'regenerative agroforestry'. With this system, different crops on the same piece of land absorb CO2 from the air. In addition to CO2 uptake, this agricultural method also yields more biodiversity, higher yields for farmers, healthier plants, better harvest quality and better soil conditions.

Block Chain

An increasing number of consumers want more information about the origin of ingredients, responsible nutrition and conscious cooking. Verstegen uses the blockchain to meet this need. Verstegen uses blockchain technology for a fair, transparent and sustainable chain from farmer to consumer. The first chain made transparent is the nutmeg chain. Nutmeg farmers are actively involved in this technology in order to improve their entrepreneurship conditions. We also want to give future generations good perspectives to work in the herb and spice chain.

Spice Up

A consortium, consisting of eight Dutch and Indonesian partners. Verstegen has a supervising role. With SpiceUp, geo-information is made available to support 100,000 pepper farmers in Indonesia. This information is used to improve the quality and the amount of pepper production. This improvement will ultimately contribute to a liveable income, food security and achieve optimum consumption of water and fertilisers.

Verstegen has been voted as the most sustainable company in the Netherlands



Verstegen Pure

Verstegen PURE allows you, the fresh food specialist, to easily answer the demand for responsible food labelling. With Verstegen PURE, we're proving that responsibility and taste can go hand in hand.

- No declarable allergens
- Minimal salt
- Reduced sugars and aromas
- No compromise on taste
- No phosphates
- No MSG



Enjoy great taste

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