

# ABBOT'S

- BUTCHER -

Discover the next chapter in  
*plant-based meats* for foodservice.





PLANT-BASED  
**GROUND "BEEF"**

Rich and savory, *Abbot's Ground "Beef"* brings a delicious umami flavor and a hearty bite to every dish. From Spaghetti "Beef" Bolognese to Spicy "Beef" Dumplings and Crispy "Beef" Tacos, this versatile protein allows you to cook up inspired plant-based versions of all your most celebrated menu items.

CRAFTED FROM

*Filtered Water, Pea Protein, Tomato Paste, Extra Virgin Olive Oil, Porcini Mushroom, Sea Salt, Onion Powder, Apple Cider Vinegar, Balsamic Vinegar, Garlic Powder, Black Pepper, Mustard Seed, Vinegar, Ginger Root, Coriander, Thyme.*



Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	<b>Total Fat</b> 5g		<b>6%</b>	<b>Total Carbohydrate</b> 5g
Saturated Fat 1g		<b>5%</b>	Dietary Fiber 2g	<b>7%</b>
Trans Fat 0g			Total Sugars 1g	
<b>Cholesterol</b> 0mg		<b>0%</b>	Includes 0g Added Sugars	<b>0%</b>
<b>Sodium</b> 640mg		<b>28%</b>	<b>Protein</b> 21g	<b>34%</b>
Vitamin D 0.0mcg 0% • Calcium 30mg 2% • Iron 3.8mg 20% • Potassium 250mg 6%				

Servings Vary Per Case  
**Serving size**  
**100g**  
**Calories per serving** **150**

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



# CHEF'S GUIDE TO COOKING GROUND "BEEF"

*Thaw before using. Once thawed, open package and crumble the Ground "Beef."*

## FLAT-TOP OR SKILLET

Warm your preferred cooking oil over medium heat. We recommend using 2 Tbsp of oil per every pound of Ground "Beef." Add the grounds to the burner and cook until browned and warmed (165°F) throughout.

## HOLDING

Cook the "Beef," then hold in a steam pan until ready for service for up to 30 min. You may add water or oil to keep the grounds moist.

## FILLINGS

If using Ground "Beef" as a filling, cook beforehand, browning thoroughly.

## OVEN

Combine the Ground "Beef" with your preferred cooking oil (2 Tbsp of oil for every pound of product) to help keep the grounds moist while cooking. Spread evenly, in a thin layer, across a prepared baking sheet. Cook until browned on all sides and warmed (165°F) throughout.

## PIZZAS

Simply combine the "Beef" with your preferred cooking oil, then spread evenly over the dish and bake altogether.

## SAUCES

Cook the "Beef" beforehand, browning thoroughly, then add into the sauce.





PLANT-BASED  
**"CHORIZO"**

Bursting with flavor, *Abbot's "Chorizo"* is packed with zesty chilies and a hint of smokiness. Relish in classic Mexican dishes like "Chorizo" Street Tacos and Enchiladas, delicious breakfast fare like "Chorizo" Omelets and Burritos, or spice up favorites like "Chorizo" Chili and "Chorizo" & Jalapeño Pizza.

CRAFTED FROM

*Filtered Water, Pea Protein, Tomato Paste, Extra Virgin Olive Oil, Red Wine Vinegar, Onion Powder, Chili Powder (Chili Pepper, Cumin Salt, Oregano, Garlic, Coriander), Spanish Smoked Paprika, Sea Salt, Garlic Powder, Cumin, Vinegar, Black Pepper, Oregano, Chipotle Peppers.*



Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	<b>Total Fat</b> 7g		<b>9%</b>	<b>Total Carbohydrate</b> 7g
Saturated Fat 1g		<b>5%</b>	Dietary Fiber 3g	<b>11%</b>
Trans Fat 0g			Total Sugars 1g	
<b>Cholesterol</b> 0mg		<b>0%</b>	Includes 0g Added Sugars	<b>0%</b>
<b>Sodium</b> 720mg		<b>31%</b>	<b>Protein</b> 18g	<b>30%</b>
Vitamin D 0.0mcg 0% • Calcium 40mg 4% • Iron 3.2mg 20% • Potassium 320mg 6%				

Servings Vary Per Case  
**Serving size** 100g  
**Calories per serving** **160**

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



# CHEF'S GUIDE TO COOKING "CHORIZO"

*Thaw before using. Once thawed, open package and crumble the "Chorizo."*

## FLAT-TOP OR SKILLET

Warm your preferred cooking oil over medium heat. We recommend using 2 Tbsp of oil per every pound of "Chorizo." Add the grounds to the burner, cook until they have a nice char and are warmed (165°F) throughout.

## HOLDING

Cook the "Chorizo," then hold in a steam pan until ready for service for up to 30 min. You may add water or oil to keep the "Chorizo" moist.

## FILLINGS

If using the "Chorizo" as a filling, cook beforehand, browning thoroughly.

## OVEN

Combine the "Chorizo" with your preferred cooking oil (2 Tbsp of oil for every pound of product) to help keep the grounds moist while cooking. Spread evenly, in a thin layer, across a prepared baking sheet. Cook until nicely browned on all sides and warmed (165°F) throughout.

## PIZZAS

Simply combine with "Chorizo" your preferred cooking oil, then spread evenly over the dish and bake altogether.

## SAUCES

Cook the "Chorizo" beforehand, browning thoroughly, then add into the sauce.



PLANT-BASED  
**CHOPPED CHICK'N**

Deliciously juicy and flavorful, *Abbot's Chopped Chick'n* adds a hint of aromatic herbs and a crispy, satisfying bite to any dish. From classics like Chick'n Chopped Salad and Spicy Chick'n Fajitas, to global cuisine like Chick'n Pad Thai and Curried Chick'n Bowls, this versatile protein allows you to cook up inspired plant-based versions of all your signature recipes.

CRAFTED FROM

*Filtered Water, Pea Protein, Tomato Paste, Extra Virgin Olive Oil, Porcini Mushroom, Sea Salt, Onion Powder, Apple Cider Vinegar, Balsamic Vinegar, Garlic Powder, Black Pepper, Mustard Seed, Vinegar, Ginger Root, Coriander, Thyme.*



**Nutrition Facts**

Servings Vary Per Case

**Serving size**  
**100g**

**Calories per serving** **120**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
<b>Total Fat</b> 4g	<b>5%</b>	<b>Total Carbohydrate</b> 4g	<b>1%</b>
Saturated Fat 0.5g	<b>3%</b>	Dietary Fiber 2g	<b>7%</b>
Trans Fat 0g		Total Sugars 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>	Includes 0g Added Sugars	<b>0%</b>
<b>Sodium</b> 540mg	<b>23%</b>	<b>Protein</b> 17g	<b>28%</b>
Vitamin D 0.0mcg 0% • Calcium 40mg 4% • Iron 4.2mg 25% • Potassium 420mg 8%			

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



# CHEF'S GUIDE TO COOKING CHOPPED CHICK'N

*Thaw before using. Once thawed, marinate or season with your favorite herbs and spices before cooking.*

## FLAT-TOP OR SKILLET

Warm your preferred cooking oil over medium heat. We recommend using 2 Tbsp of oil per every pound of Chick'n. Add the pieces to the burner and cook until browned and warmed (165°F) throughout.

## HOLDING

Cook the Chick'n then hold in a steam pan until ready for service for up to 30 min. You may add water or oil to keep the Chick'n moist.

## FILLINGS

If using Chopped Chick'n as a stuffing, cook beforehand, browning thoroughly.

## OVEN

Combine the Chick'n with your preferred cooking oil (2 Tbsp of oil for every pound of product) to help keep the pieces moist while cooking. Spread evenly, in a thin layer, across a prepared baking sheet. Cook until browned on all sides and warmed (165°F) throughout.

## PIZZAS

Simply combine the Chick'n with your preferred cooking oil, then spread evenly over the dish and bake altogether.

## SAUCES & STEWS

Cook the Chick'n beforehand, browning, then add into the sauce or stew.



PLANT-BASED  
ITALIAN "SAUSAGE"

Rich and savory, *Abbot's Italian "Sausage"* is filled with the fresh flavors of fennel, thyme, red chili flakes and garlic. Savor in dishes like Orecchiette with "Sausage" & Broccoli Rabe, "Sausage" Mushroom & Crispy Kale Pizza or Baked Ziti with "Sausage" & Peppers, these crumbles bring a burst of flavor and hearty bite to all of your favorite recipes.

CRAFTED FROM

*Filtered Water, Pea Protein, Extra Virgin Olive Oil, Tomato Paste, Porcini Mushroom, Vinegar, Sea Salt, Onion Powder, Apple Cider Vinegar, Balsamic Vinegar, Garlic, Fennel Seed, Nutritional Yeast, Red Bell Pepper, Black Pepper, Chili Pepper, Mustard Seed, Thyme, Oregano, Ginger, Coriander, Sunflower Oil.*



**Nutrition Facts**

Servings Vary Per Case

**Serving size**  
100g

**Calories per serving** **170**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
<b>Total Fat</b> 8g	<b>10%</b>	<b>Total Carbohydrate</b> 6g	<b>2%</b>
Saturated Fat 1g	<b>5%</b>	Dietary Fiber 2g	<b>7%</b>
Trans Fat 0g		Total Sugars 1g	
<b>Cholesterol</b> 0mg	<b>0%</b>	Includes 0g Added Sugars	<b>0%</b>
<b>Sodium</b> 710mg	<b>31%</b>	<b>Protein</b> 19g	<b>30%</b>
Vitamin D 0.0mcg 0% • Calcium 40mg 4% • Iron 4.6mg 25% • Potassium 330mg 8%			

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



# CHEF'S GUIDE TO COOKING ITALIAN "SAUSAGE"

*Thaw before using. Once thawed, open package and crumble the Italian "Sausage."*

## FLAT-TOP OR SKILLET

Warm your preferred cooking oil over medium heat. We recommend using 2 Tbsp of oil per every pound of "Sausage." Add the grounds to the burner and cook until browned and warmed (165°F) throughout.

## HOLDING

Cook the "Sausage," then hold in a steam pan until ready for service for up to 30 min. You may add water or oil to keep the grounds moist.

## FILLINGS

If using "Sausage" as a filling, cook beforehand, browning thoroughly.

## OVEN

Combine the "Sausage" with your preferred cooking oil (2 Tbsp of oil for every pound of product) to help keep the grounds moist while cooking. Spread evenly, in a thin layer, across a prepared baking sheet. Cook until browned on all sides and warmed (165°F) throughout.

## PIZZAS

Simply combine with "Sausage" your preferred cooking oil, then spread evenly over the dish and bake altogether.

## SAUCES

Cook the "Sausage" beforehand, browning thoroughly, then add into the sauce.



# ABBOT'S

- BUTCHER -

Interested in trying our  
*plant-based meats* in your menu?

Get in touch:  
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