



Eco-Cuisine, Inc.

A Flexitarian® True to Nature Company

REDUCED SODIUM “CHICKEN STYLE” BROTH POWDER

For additional product information, instructions, and recipes in this document have been prepared by Ron Pickarski, the first plant-based vegetarian chef to be certified as an Executive Chef by the American Culinary Federation. Chef Ron is also an expert in the preparation of traditional cuisine, but specializes in gourmet vegetarian cuisine prepared with plant-based foods.

For preparation assistance, menu development, special product application and technical information please contact Ron Pickarski at ron@eco-cuisine.com or call at (303) 402-0289. Product training videos are on Eco-Cuisine’s web page at www.eco-cuisine.com Chef Pickarski will instruct you on how to work with the products and assist your company in integrating this vegetarian product into your menu with minimum effort.



Chicken Style broth powder is used to enhance the flavor of the vegetarian chicken protein and sauces (Piccata sauce)

Description & Recipe Application/Uses: Eco-cuisine’s “Chicken Style” Broth dry mix is all-natural, vegan/vegetarian, & can be substituted in any recipe application which specifies meat-based Chicken Broth. The broth powder contains a blend of vegetables, spices, natural flavors, & is light yellow in color with visible green particles. It has a fine granular texture with a delicate, savory sweet “chicken style” flavor. Recipe applications include vegetarian entrées (i.e. Southern Fried Tofu, Chicken Piccata, Cacciatore, etc.), soup stocks, sauces such as Velouté, pilafs, & vegetable duxelles. Kosher certified

Chicken Broth Recipe Sampling:

- Chicken Piccata
- Breaded Tofu
- Chicken Cacciatore
- Chicken Style Sauces
- South Western Black Bean Chicken Loaf

Cooked Edamame in Chicken-Style Broth

Yield: 25 portions

12 cups (72 ounces) edamame (raw soy beans)
3 quarts water
 $\frac{3}{4}$ cup **Eco-Cuisine Vegan Chicken-Style Broth Powder**

1. Place edamame and water in a 3-gallon stockpot with a lid. Turn heat to medium and cook until water is almost evaporated. Beans should be tender; if not, add another 2 cups water and continue cooking until beans are soft.
2. Mix Vegan Chicken-Style Broth Powder with enough cool water (about 1 cup) to dissolve the broth powder. Add broth mixture to beans; turn off heat, cover beans, and let cook in ambient heat for ten minutes.

Serving suggestions: Serve beans in salads, pastas, as a side dish, as succotash, or puree into soups for a variety of creamy soy based soups.