

# **Food & Beverage**



## BreakAway Corned Beef Unleash the Flavor





### BreakAway<sup>®</sup> Corned Beef

Unleash the Flavor

Steak-EZE® BreakAway Corned Beef is the first item of its kind, offering classic corned beef flavor in convenient individual portions. This product is great for a variety of menu applications such as Corned Beef Hash, Reuben Sandwiches, Irish Nachos and much more. Experience one of these delicious menu options today, with profitable and versatile Steak-EZE BreakAway Corned Beef.

#### **Unmatched Profits**

Individual portions for consistent food costs

#### **Unlimited Versatility**

• Dozens of menu options from one product

#### **Traditional Corned Beef Flavor**

• Fully cured and sliced, corned beef brisket with a robust, distinct flavor



| Steak-EZE BreakAway Corned Beef | 1840-001     | 9150517 | 48/4.00 oz.  | 12.00 lbs.  |
|---------------------------------|--------------|---------|--------------|-------------|
| Product Description             | APF Code No. | SUPC #  | Pack/Portion | Case Weight |
| Fish Cakes                      | Irish Nachos | irish   | Egg Rolls    |             |

Steak-EZE BreakAway Corned Beef Fully cured, classic corned beef flavor in individual, easy-to-use BreakAway portions.

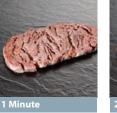
#### **Preparation Instructions:**

- 1. Preheat a flat grill to 350°F.
- **2.** Place frozen corned beef on grill.
- 3. After the portion has cooked through about half its thickness, flip the portion once.
- 4. As the meat slices begin to cook, separate them with a spatula and add any desired seasonings. Corned Beef should have an evenly red appearance when cooked.

**Note:** Due to the curing process, *Steak-EZE BreakAway* Corned Beef is gray in color when in its raw, frozen state. Corned Beef will turn red as it cooks.











For more information, please call 1.800.317.2333

or e-mail CustomerService@advancepierre.com.

www.advancepierrefoods.com

855-888-NICA (6422)