



SALSA BASE AND FIRE ROASTED DICED TOMATOES AND READY-TO-USE SALSA



WELCOME TO CONTIGO!

The Contigo™ portfolio consists of a family of products that are true to the heritage of Latin foods — rich and robust, flavorful, always inventive and as expansive and diverse as Latin America itself.

Contigo™ means “with you” in Spanish, and is our promise of delicious, quality and sensible products that help our customers grow their businesses. We understand recipes and techniques vary from region to region so our Contigo™ products range from staples found in most Latin kitchens to specialized ingredients targeted to specific cultures and ethnicities.

AUTHENTIC LATIN FLAVOR AND QUALITY!

We are proud to present Contigo™ Ground Salsa Base and Fire Roasted Diced Tomatoes and Ready-to-Use Salsa. Chosen specifically to provide a tasty solution to complement the wide array of Latin-inspired menu items in our new Contigo™ brand — our Salsa Base and Fire Roasted Diced Tomatoes and Ready-to-Use Salsa feature 100% vine ripened fresh packed California tomatoes in a wide variety of preparations.

PRODUCTS

Item #	Description	Pack	Size
493387	Fire Roasted Tomato Diced in Juice	6	#10
493485	Fire Roasted Salsa, Ready to Use	6	#10
493430	Ground Salsa Base in Pouch	6	#10

Exclusively distributed by





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FEATURES AND BENEFITS

- **Fire Roasted Tomatoes Diced in Juice**
Fire Roasted with skin on; smoke infused for natural flavor
- **Fire Roasted Salsa**
Ready-To-Use Fire Roasted with Jalapeño peppers and other spices
- **Ground Salsa Base**
Medium size tomato pieces for a great starter base for salsa

SERVING SUGGESTIONS

Essential base item for a myriad of Latin inspired dishes. Fire Roasted Dice Tomatoes add a significant, wonderful, smoky flavor and depth; Fire Roasted ready-to-use Salsa takes the smoky tomatoes and adds ground up jalapeño peppers; and the Ground Salsa Base is ideal for adding tomatoes, garlic, jalapeños to customize this popular and staple side dish of Latin cuisine.

ADD SOME SMOKY FLAVOR TO YOUR MENU!



FIRE ROASTED TOMATO GAZPACHO

Ingredients:

- 1 can **Contigo™ Fire Roasted Diced Tomatoes**, drained
- 1 seedless cucumber, diced into small cubes
- 1 cup sweet onion, diced into small cubes
- 1 bunch basil, chiffonade
- 1 bunch cilantro, chiffonade
- 3 cloves garlic, minced
- 1 Tbsp. ginger, minced
- 1 cup dry white wine
- 4 oz. **Roma® Extra Virgin Olive Oil**
- 4 oz. **Roma® Red Wine Vinegar**
- 4 oz. **Roma® Balsamic Vinegar**
- 2 oz. **Ascend™ Lime Juice**
- fish sauce, to taste
- salt & pepper, to taste
- Sriracha, to taste

Preparation:

1. Mix all ingredients in a food processor, refrigerate 24 hours in a nonmetallic container. Serve!

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