



TOURNAMENT *of* CHAMPIONS

K12 CRAVE COLLECTION

2026

J.T.M.[®]

LET'S CREATE GREAT
DISHERS TOGETHER.®

Celebrating 5 Years of Craveable Creations

Relive the bold flavors and culinary creativity of the past four years. Scan each code to download the **2022-2025 Crave Collection Cookbooks** and take a look back at past champions, finalists, and flavor-packed recipes.

www.jtmcravecompetition.com



2022 Crave Collection



2023 Crave Collection



2024 Crave Collection



2025 Crave Collection

TABLE OF CONTENTS

GLOBAL CRAVINGS

- 1 Cajun Chicken Pasta – 2024 FINALIST
- 2 Korean BBQ Chicken Crunch Taco – 2026 FINALIST
- 3 Korean BBQ Nachos – 2026 SUBMISSION
- 4 Pastelón – Caribbean Lasagna – 2026 FINALIST
- 5 Queso Chicken Chili – 2023 WINNER
- 6 Tikka Masala Chicken Casserole – 2026 SUBMISSION

FUSION FAVORITES

- 7 Birria Pitaco with Sweet Heat – 2026 FINALIST
- 8 Birria Queso Biscuit Bomb with Crunch Verde Slaw – 2026 SUBMISSION
- 9 Buffalo Chicken Melt – 2022 WINNER
- 10 Cheesesteak Spudquake – 2025 WINNER & FAN FAVORITE
- 11 Quesabirria Ramen Bowl – 2026 FINALIST
- 12 Spicy Taco Mac – 2025 RUNNER UP

FULLY LOADED

- 13 Bacon Jalapeño Cheeseburger Pizza – 2026 SUBMISSION
- 14 Cheesy Chicken Mac – 2023 RUNNER UP
- 15 Fiesta Pizza – 2022 RUNNER UP
- 16 Loaded Pizza Fries – 2026 SUBMISSION
- 17 Queso Tomato Soup – 2024 RUNNER UP & FAN FAVORITE

MORNING MIX

- 18 Fiesta Stacked Biscuit – 2026 SUBMISSION
- 19 Ultimate Breakfast Pizza – 2024 WINNER
- 20 Hot Honey Beef Waffle Taco – 2025 HONORABLE MENTION

Bonus Recipe! Breakfast Mac & Cheese – 2026 SUBMISSION

The information published in this cookbook has been collected from multiple sources. Recipe and nutritional data may vary based on the actual ingredients and preparation methods used. At times, the information we received from the contestants was adjusted to streamline and standardize the recipe data, preparation methods, and procedures.

GLOBAL CRAVINGS

CAJUN CHICKEN PASTA

Submitted by: **ARCHDIOCESE OF INDIANAPOLIS, IN**

**2024
FINALIST**

Take their taste buds on a trip to the Bayou with this fun pasta dish featuring penne pasta, Cajun-dusted chicken, sautéed peppers, green onions, and tomatoes all tossed in a creamy Alfredo sauce.



CHEF IRMA'S TIP:

Sub in rice for the pasta to create a Cajun Chicken Rice Bowl!

Servings: **200 (6 oz portions)**

Meal Components: **2 M/MA + 1 veg + 1/8 cup other veg**



INGREDIENTS

15 lbs	USDA Chicken, diced or strips
¼ c	Cajun Seasoning
14 lbs	Whole-Grain Penne Pasta
⅓ c	Vegetable Oil
12 c	Red, Yellow and Green Bell Peppers, sliced thin
4 c	Green Onion, chopped
12 c	Tomatoes, diced
20 lbs	J.T.M. Alfredo Sauce , thawed
Garnish	Parmesan Cheese (optional)

PREPARATION

1. Toss chicken with Cajun seasoning and refrigerate overnight to marinate.
2. Cook pasta to al dente and set aside.
3. Sauté bell peppers and onion with about 1/3 cup oil in a tilt skillet for about 10 minutes.
4. Add diced tomatoes and seasoned chicken and simmer on low until temperature reaches 165°F.
5. Divide chicken and vegetable mixture evenly between 4 medium hotel pans sprayed with non-stick spray.
6. Add the cooked pasta, divided evenly, to each pan.
7. Add 5 lbs (1 bag) of J.T.M. Alfredo Sauce to each pan and mix well.
8. Bake in 350°F convection oven on low fan for about 20 minutes or until temperature reaches 135°F.
9. Optional Garnish: add Parmesan cheese if desired.
10. Serve with cornbread or garlic toast.

This recipe also works well with these J.T.M. products:

**Penne Alfredo, Three Cheese Cavatappi,
Three Cheese Sauce, Queso Blanco Sauce**

GLOBAL CRAVINGS

KOREAN BBQ CHICKEN CRUNCH TACO

Submitted by: **NORTH CRAWFORD SCHOOL DISTRICT, WI**

**2026
FINALIST**

A cheesy tortilla grilled and folded taco-style, then topped with tender chicken and a drizzle of sweet, savory Korean BBQ sauce. Finished with a fresh slaw for light crunch that balances every bite.



CHEF IRMA'S TIP:

For best texture, serve immediately while tortillas are crisp.

Add chopped romaine or iceberg with the slaw for extra crunch.

Servings: **8 (1 taco per serving)**

Meal Components: **1.5 M/MA + 1/2 whole-grain + 2 grains + 1/4 c other veg**



INGREDIENTS

16 oz	J.T.M. Golden Hatch Queso , thawed
8 oz	J.T.M. Korean BBQ Sauce , thawed
2 ea	Cucumbers, cut into matchsticks
10 oz	Carrots, shredded
3 tsp	Kosher Salt
2 T	Granulated Sugar
½ c	Seasoned Rice Wine Vinegar
8 ea	Crispy Chicken Fillets, whole-grain, breaded
As Needed	Butter
16 ea	Flour Tortillas, 6-inch
Garnish	Cilantro, fresh, chopped

This recipe also works well with these J.T.M. products:
any Cheese Sauce or Taco Filling

PREPARATION

Pre-Preparation:

1. Thaw J.T.M. Golden Hatch Queso and J.T.M. Korean BBQ Sauce for 24-72 hours under refrigeration of 41°F or lower (HACCP).

Golden Hatch Queso:

1. Place unopened bags in a perforated full-size pan and heat in steamer for 30-45 minutes (time may vary), or until product reaches 135°F or higher and hold hot until service.

Slaw (needs at least an hour to chill):

1. In a medium bowl, combine cucumbers, carrots, salt, sugar, and rice wine vinegar.
2. Toss until evenly coated.
3. Cover and refrigerate for at least 1 hour.
4. Drain excess liquid before serving.

Chicken:

1. Cook chicken fillets according to package instructions or to an internal temperature of 165°F.
2. Once cooked, cut each fillet into strips and hold warm.

ASSEMBLY

1. Preheat oven to 420°F (low fan, no moisture).
2. Lightly brush a full-size sheet pan with melted butter.
3. Place eight tortillas on the prepared sheet pan.
4. Spread 2 oz J.T.M. Golden Hatch Queso evenly over each tortilla.
5. Top each with a second tortilla to create a stacked pair.
6. Lightly brush the tops with melted butter.
7. Bake for 6-7 minutes, until the tortillas are golden brown and the queso is fully melted.
8. Remove the tortilla stacks from the oven.
9. Top each stack with 4 slices of crispy chicken, 1 oz J.T.M. Korean BBQ Sauce, and ¼ cup of slaw.
10. Garnish with fresh cilantro.
11. Fold into a taco and enjoy.

GLOBAL CRAVINGS**KOREAN BBQ NACHOS**

Submitted by: **SENECA R7 SCHOOL DISTRICT, MO**

**2026
SUBMISSION**

Crispy tortilla chips loaded with savory Korean BBQ beef, fresh tomato pico and creamy cheddar cheese sauce for a bold fusion twist on classic nachos.

**CHEF IRMA'S TIP:**

Try this recipe as a walking taco instead of nachos!

Servings: **29 (8 oz portions)**

Meal Components: **2 M/MA + 2 grains + 1/2 c red/orange veg**

INGREDIENTS

5 lbs	J.T.M. Premium Cooked Ground Beef , thawed
4 ½ c	J.T.M. Korean BBQ Sauce , thawed
3 ¼ oz	Tamari Sauce
2 ½ tsp	Black Pepper
3 T + 1 tsp	Garlic Powder
29 oz	J.T.M. Cheddar Cheese Sauce , thawed
116 oz	Tomatoes, diced (fresh preferred)
½ c + 2 T	Dehydrated Onions
½ c	Dried Cilantro
2 ½ T	Soy Sauce, low sodium
1 ¼ T	Garlic Powder
1 ¼ T	Salt
29 portions	Tortilla Chips

MENU VARIATION: This same sauce/seasoning method works with diced chicken or pulled pork.

This recipe also works well with these J.T.M. products:

any Taco Filling, Chili, Cheese Sauce

PREPARATION

Pre-Preparation:

1. Thaw J.T.M. Premium Cooked Ground Beef, J.T.M. Korean BBQ Sauce, and J.T.M. Cheddar Cheese Sauce under refrigeration of 40°F or below for 24-72 hours (HACCP).

Korean BBQ Beef

1. Spray 2-inch stainless steel pan with non-stick spray.
2. Combine J.T.M. Premium Cooked Ground Beef, 2 ½ c J.T.M. Korean BBQ Sauce, tamari sauce, pepper, and garlic powder mix well.
3. Place in covered hotel pan(s) and heat until internal temperature reaches 165°F for 15 seconds (HACCP).
4. Hot hold at 135°F or higher until service.

Cheese Sauce

1. Place unopened bags in a perforated full-size pan and heat in steamer for 30-45 minutes (time may vary), or until product reaches ≥135°F and hold hot until service.

Pico

1. Combine tomatoes, onions, cilantro, 2 c J.T.M. Korean BBQ Sauce, soy sauce, garlic powder and salt.
2. Chill until ready for service.

ASSEMBLY

1. Add tortilla chips (2 oz equals grains portion) to bowl or tray.
2. Top with approximately 3 oz Korean BBQ beef mixture.
3. Add ½ cup tomato pico to nachos or on the side.
4. Drizzle with 1 oz J.T.M. Reduced Fat Cheddar Cheese Sauce.
5. Optional: drizzle with J.T.M. Korean BBQ Sauce.

OPTIONAL TOPPINGS: extra J.T.M. Korean BBQ Sauce, shredded lettuce, diced peppers, onions, jalapeños, and guacamole.

GLOBAL CRAVINGS

PASTELÓN – CARIBBEAN LASAGNA

Submitted by: **SCHOOL DISTRICT OF PALM BEACH COUNTY, FL**

Sweet plantains layered with smoky birria and melty chile cheese, coming together in a rich, balanced dish that's both comforting and bold. This lasagna brings the sunshine.

**2026
FINALIST**

**CHEF IRMA'S TIP:**

Garnish with cilantro or green onions and serve with black beans, slaw or a garden salad; use reduced-fat cheese for a lighter option.

Servings: **24 (1 piece per serving)**

Meal Components: **2 M/MA + 1/2 c other veg**

INGREDIENTS

5 lbs	Plantains, sweet sliced, thawed
½ c	Vegetable Oil
2 T	Garlic, fresh, minced
1 c	Yellow Onion, small dice
1 c	Green Bell Pepper, small dice
1 c	Red Bell Pepper, small dice
5 lbs	Turkey Taco Filling (J.T.M. or similar), thawed
2 c	J.T.M. Birria Sauce , thawed
1 ½ c	Tomato Sauce (Red Gold or similar)
1 c	Raisins
1 c	Green Olives, sliced, drained
4 c	J.T.M. Golden Hatch Queso , heated in warmer
12 c	Mozzarella Cheese, shredded

This recipe also works well with these J.T.M. products:
any Cheese Sauce, Taco Filling, Cooked Ground Beef

PREPARATION

Preparing the Plantains:

1. Preheat oven to 350°F.
2. Arrange thawed plantains in a single layer on a lined sheet pan. Place in the oven and bake for 20 minutes.
3. Remove from oven, cover with parchment/liner paper. Place second sheet pan on top and press to flatten to ½ inch thick.
4. Hold warm until ready to assemble.

Preparing the Picadillo Filling:

1. Heat oil in a large sauté pan over medium heat.
2. Add garlic, onions, and bell peppers; sauté until onions are translucent (about 2 minutes).
3. Stir in turkey taco filling, J.T.M. Birria Sauce, and tomato sauce. Cook for 5 minutes, stirring occasionally.
4. Add raisins and green olives; continue cooking for about 10 minutes, or until the liquid has evaporated.
5. Hold warm for assembly.

ASSEMBLY & COOKING

Assembling the Pastelón:

1. Preheat oven to 350°F.
2. Coat a 12 x 20 x 2-inch pan with pan release spray.
3. Layer the bottom with pressed plantains (about 25 pieces).
4. Spread 7 cups of picadillo evenly on top of the plantains.
5. Drizzle 2 cups of heated J.T.M. Golden Hatch Queso over the filling.
6. Sprinkle 4 cups of shredded mozzarella cheese on top.
7. Repeat layers once more: plantains, picadillo, J.T.M. Golden Hatch Queso, and mozzarella cheese.
8. Finish with final layer of plantains on top.

Cooking Instructions:

1. Cover with aluminum foil and bake for 25 minutes.
2. Remove foil and top with the remaining 4 cups of mozzarella cheese.
3. Bake uncovered for an additional 10 minutes, or until the cheese is melted and golden brown.
4. Cut into 24 portions (4 x 6) and serve using a spatula.

GLOBAL CRAVINGS**QUESO CHICKEN CHILI**

Submitted by: **SCHOOL DISTRICT OF PALM BEACH COUNTY, FL**

**2023
WINNER**

This savory, cheesy chicken chili comes together in a snap. Made with a combination of queso blanco sauce, chicken, corn, beans, seasonings and vegetable stock, this one-pot dish is simply irresistible.

**CHEF IRMA'S TIP:**

Garnish with cilantro and serve with tortilla strips, corn bread or corn chips. Substitute water and vegetable base with a low sodium vegetable stock.

Servings: **28 (8 oz portions)**

Meal Components: **3 M/MA + ½ c veg**



INGREDIENTS

5 lbs	Shredded Chicken, thawed
5 lbs	J.T.M. Queso Blanco Sauce , thawed
2 lbs	Corn Mixture, thawed
6 oz	White Beans, canned, drained, rinsed
4 oz	Garlic Powder
4 oz	Cumin
4 oz	Taco Seasoning
2 oz	Oregano Flakes
8 oz	Water
6 oz	Vegetable Base

This recipe also works well with these J.T.M. products:

any Cheese Sauce

PREPARATION

1. Thaw chicken, J.T.M. Queso Blanco Sauce and frozen corn mixture under refrigeration for 24-36 hours prior to use.
2. Using a 4-inch steam table pan, combine all ingredients.
3. Heat until temperature reaches 155°F.
4. Place in a hot hold cabinet until ready to serve.

GLOBAL CRAVINGS**TIKKA MASALA CHICKEN CASSEROLE**

Submitted by: **SCHOOL DISTRICT OF PALM BEACH COUNTY, FL**

**2026
SUBMISSION**

Your favorite cheesy chicken casserole gets a bold makeover with rich tikka masala, Hatch queso, melty mozzarella, and layers of creamy potatoes baked to bubbly perfection.

**CHEF IRMA'S TIP:**

Serve with warm naan, jasmine rice, roasted vegetables, or a fresh cucumber tomato salad.



Servings: **24 (1 piece per serving)**

Meal Components: **2 M/MA + 1/2 c starchy veg**

INGREDIENTS

- 2 ½ c **J.T.M. Tikka Masala Sauce**, thawed
- 6 c **J.T.M. Golden Hatch Queso**, heated in warmer
- 1 ½ c Water, hot
- 1 c Green Bell Pepper, small dice
- 1 c Red Bell Pepper, small dice
- 1 c Yellow Onion, small dice
- 2 lbs Pollo Asado Seasoned Diced Chicken (Proview or similar), thawed
- 8 c Au Gratin Dehydrated Potato slices (Basic American or similar)
- 8 c Mozzarella Cheese, shredded
- 1 bunch Cilantro, finely chopped
- 1 bunch Green Onion, small chop

This recipe also works well with these J.T.M. products:

Seasoned Beef “Philly” Steak, any Cheese Sauce

PREPARATION

Pre-Preparation

1. Place unopened bags of J.T.M. Tikka Masala Sauce and J.T.M. Golden Hatch Queso in a perforated full-size pan and heat in steamer for 30-45 minutes (time may vary), or until product reaches 135°F or higher and hold hot until service.

Preparing the Sauce:

1. In a 4” stainless steel pan, combine the J.T.M. Tikka Masala Sauce, J.T.M. Golden Hatch Queso, and hot water.
2. Mix until smooth and well incorporated.

Preparing the Chicken and Vegetable Mixture:

1. In a large bowl, combine bell peppers, onions, and pollo asado.

ASSEMBLY & COOKING

Assembly:

1. Preheat oven to 350°F. Coat a 12 x 20 x 2-inch pan with pan release spray.
2. Spread 1 c sauce evenly on the bottom of the pan.
3. Layer 3 c potatoes, 3 c chicken mixture, 3 c sauce, and 2 c mozzarella.
4. Finish with remaining potatoes, chicken mixture, 6 c sauce, and 2 c mozzarella.

Cooking Instructions:

1. Cover with foil and bake for 45 minutes.
2. Remove foil, top with 2 c of mozzarella cheese and bake uncovered for 15 minutes, until golden and bubbly.
3. Let stand uncovered in a warmer for 15 minutes.
4. Garnish with cilantro and green onions before serving.
5. Cut into 24 servings [4 x 6] and serve with a metal spatula for service.

FUSION FAVORITES

BIRRIA PITACO WITH SWEET HEAT

Submitted by: **ROANE COUNTY SCHOOLS, TN**

**2026
FINALIST**

Seasoned taco meat on a warm pita, topped with creamy queso and a sweet-and spicy pico de gallo for a fresh kick. Finished with a drizzle of rich birria sauce to bring everything together with bold, savory flavor.



CHEF IRMA'S TIP:

No pitas? Try it on a tortilla or over nacho chips.

Servings: **100 (1 pitaco per serving)**

Meal Components: **3 M/MA + 2 grains + 1/2 c fruit**

INGREDIENTS

20 lbs	J.T.M. Premium Ground Beef , thawed
15 lbs	J.T.M. Birria Sauce , thawed
10 lbs	J.T.M. Golden Hatch Queso , thawed
4 c	Peaches, diced
4 c	Mango, diced
6 c	Tomato, diced
2 c	Onion, diced
1 c	Cilantro, chopped
¾ c	Lime Juice, fresh
1 c	Jalapeño, diced
2 tsp	Salt
2 tsp	Black Pepper
3 packs	Taco Seasoning
100 ea	Pitas

This recipe also works well with these J.T.M. products:

Seasoned Beef “Philly” Steak, Hot Honey Beef, any Cheese Sauce.

PREPARATION

Pre-Preparation:

1. Thaw J.T.M. Premium Cooked Ground Beef, J.T.M. Birria Sauce, and J.T.M. Golden Hatch Queso for 24-72 hours under refrigeration of 41°F or lower (HACCP).

Pico:

1. Combine peaches, mango, tomatoes, onion, cilantro, lime juice, jalapeño, salt, and pepper.
2. Mix well, cover, and refrigerate overnight for best flavor.

Birria Beef:

1. Combine J.T.M. Premium Cooked Ground Beef, taco seasoning, and 5 lbs J.T.M. Birria Sauce. Stir to blend well.
2. Heat in steamer until internal temperature reaches 165°F (HACCP).
3. Heat remaining J.T.M. Birria Sauce and J.T.M. Golden Hatch Queso separately and hold hot.

ASSEMBLY

1. Portion 4 oz birria meat mixture into warm pita bread.
2. Top with 2 oz of J.T.M. Golden Hatch Queso.
3. Garnish with 2 oz of Peach Mango Salsa.

OPTIONAL: Portion 2 oz of J.T.M. Birria Sauce for extra dipping on the side.

FUSION FAVORITES**BIRRIA QUESO BISCUIT BOMB
WITH CRUNCH VERDE SLAW**

Submitted by: **COPPELL ISD, TX**

Flakey biscuit dough stuffed with saucy birria beef and melty cheese, baked golden brown, and served with a zesty crunch verde slaw for a bold finish in every bite.

**2026
SUBMISSION**

**CHEF IRMA'S TIP:**

No time to stuff the biscuits? Simply bake the biscuits and top with beef birria and cheese sauce.

Servings: **1 [1 biscuit bomb per serving]**

Meal Components: **2 M/MA + 2 grains**

INGREDIENTS

- 1 ea Southern Style Frozen Dough Biscuit, 2.2 oz (Pillsbury or similar)
- 3 oz **J.T.M. Premium Cooked Ground Beef**, thawed
- 1 ½ oz **J.T.M. Birria Sauce**, thawed
- 1 oz **J.T.M. Three Cheese Sauce**, thawed
- 1 oz **J.T.M. Golden Hatch Queso**, thawed

Crunch Verde Slaw:

- ½ c Green Cabbage, finely shredded
- 1 T Shredded Carrots, shredded
- 1 T Red Onion, thinly sliced
- 1 T Fresh Cilantro, chopped
- 2 tsp Lime Juice, fresh
- Pinch Tajín
- As Needed Butter

This recipe also works well with these J.T.M. products:

Hot Honey Beef, any Cheese Sauce

PREPARATION

Pre-Preparation:

1. Thaw J.T.M. Premium Cooked Ground Beef, J.T.M. Birria Sauce, J.T.M. Three Cheese Sauce, and J.T.M. Golden Hatch Queso for 24-72 hours under refrigeration of 41°F or lower (HACCP).

Prepare the Birria Beef:

1. Heat J.T.M. Premium Cooked Ground Beef in a sauté pan over medium heat.
2. Add J.T.M. Birria Sauce and simmer until evenly coated and slightly thickened.
3. Remove from heat and allow to cool slightly before assembling.

Crunch Verde Slaw:

1. In a bowl, combine cabbage, carrots, red onion, and cilantro.
2. Toss with lime juice and Tajín.
3. Refrigerate until ready to serve.

ASSEMBLY

1. Flatten biscuit into a 4-5 inch round, keeping the center slightly thicker.
2. Layer in this order:
 - J.T.M. Three Cheese Sauce
 - Birria beef mixture
 - J.T.M. Golden Hatch Queso
3. Pull dough edges up and over the filling, sealing tightly.
4. Place seam-side down and gently shape into a smooth ball.
5. Place on a lined baking sheet.
6. Bake at 375-400°F for approximately 12-15 minutes, until deep golden brown and fully cooked.
7. Brush with melted butter immediately after baking.

FUSION FAVORITES

BUFFALO CHICKEN MELT

Submitted by: **TROUP COUNTY SCHOOL SYSTEM, GA (CALLAWAY HIGH SCHOOL)**

**2022
WINNER**

Take your chicken sandwich game to a whole new level with this Buffalo Chicken Melt! This recipe features diced chicken tossed in J.T.M.'s Queso Blanco Sauce, hot sauce, and served between two slices of crispy garlic toast.



CHEF IRMA'S TIP:

No Garlic Toast?
Prepare the Buffalo Chicken
Dip and serve with whole
grain tortilla chips.

Servings: **78 (1 sandwich per serving)**

Meal Components: **2 M/MA + 2 grains**



INGREDIENTS

5 lbs Chicken, diced

5 lbs J.T.M. Queso Blanco Sauce

8 oz Hot Sauce (Franks RedHot® or similar)

1 ½ lbs Reduced Fat Cheddar Cheese, shredded

156 ea Garlic Toast, 1.4 oz slices

This recipe also works well with these J.T.M. products:

any Cheese Sauce or Asian Sauce

PREPARATION

Chicken:

1. Heat diced chicken in steamer for approximately 30 minutes.
2. Drain excess fluid.
3. Slightly chop larger chicken chunks into smaller pieces.
4. Keep in hot holding cabinet until ready for assembly (HACCP).

J.T.M. Queso Blanco Sauce:

1. Place unopened bag in perforated, full-sized pan. Heat in steamer for approximately 30-45 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of products being heated.
2. Once the product has reached internal temperature, place in a hot holding cabinet until ready for assembly (HACCP).

Buffalo Chicken Dip:

1. Shortly before service, carefully open bag of J.T.M. Queso Blanco Sauce and combine with hot sauce, cooked chicken, and shredded cheddar cheese to create Buffalo chicken dip. Keep in hot holding cabinet until ready for assembly (HACCP).

Garlic Toast [If needed, thaw toast enough to easily separate. Bake time may vary depending on oven.]:

1. Preheat oven to 375 °F.
2. Lay slices flat on baking sheets.
3. Bake approximately 6-8 minutes or until golden brown.

ASSEMBLY

1. Portion 2 oz of Buffalo chicken dip between two slices of baked garlic toast and serve.

PREPARATION TIP: Before assembling sandwiches, re-temp the dip to 140°F or higher. Keep chicken and J.T.M. Queso Blanco Sauce separated until needed. The Buffalo chicken dip will thicken over time. Assemble sandwiches as close to service time as possible to ensure the best quality.

FUSION FAVORITES**CHEESESTEAK SPUDQUAKE**

Submitted by: **PICKENS COUNTY SCHOOLS, SC**

**2025
WINNER & FAN
FAVORITE**

This dish features a fluffy baked potato exploding with flavor! Smothered with tender Philly beef, sautéed peppers and onions, and creamy queso blanco sauce then finished with a drizzle of sriracha and a sprinkle of fresh cilantro, this bold and satisfying meal is sure to shake up the lunch line!

**CHEF IRMA'S TIP:**

Swap out the baked potato for tots, wedges, or roasted baby potatoes.

Servings: **40 (1 potato per serving)**

Meal Components: **3 M/MA + 1 c starchy veg + 1/4 c red/orange veg + 1/4 c other veg**



INGREDIENTS

40 ea	Baking Potatoes
As Needed	Butter Spray
2 T	Salt
5 lbs	Red Bell Pepper, sliced
5 lbs	Yellow Onions, large
5 lbs	J.T.M. Seasoned Beef Philly Steak
2 c	Worcestershire Sauce
2 T	Onion Powder
2 T	Garlic Powder
1 T	Cracked Red Pepper
5 lbs	J.T.M. Premium Queso Blanco Sauce
Garnish	Sriracha or Buffalo Sauce
1 bunch	Cilantro, chopped (for garnish)

This recipe also works well with these J.T.M. products:

**Taco Filling, Chili, Cooked Ground Beef,
Golden Hatch Queso**

PREPARATION

1. Spray potatoes with butter spray and lightly salt outside of potato.
2. Bake potatoes 1 hour at 350°F or until temperature reaches 135°F.
3. While potatoes are baking, cut peppers and onions into strips.
4. Add Worcestershire sauce and seasonings to beef.
5. Cook beef mixture in steamer until temp reaches 165°F.
6. Cut potatoes in center and squeeze ends to open.
7. Fill center of potatoes with 2 ½ oz of beef mixture and top with 1 ½ oz J.T.M. Queso Blanco Sauce.

ASSEMBLY & COOKING

1. Drizzle sriracha or Buffalo sauce on top and garnish with chopped cilantro.

FUSION FAVORITES

QUESABIRRIA RAMEN BOWL

Submitted by: **TROUP COUNTY SCHOOL SYSTEM, GA**

**2026
FINALIST**

Savory birria meets classic ramen in this flavorful crossover, delivering a satisfying balance of richness and comfort. It's a bowl that hits both hearty and comforting notes.



CHEF IRMA'S TIP:

Top with shredded cabbage or jalapeños for added crunch and heat.

Servings: **6 (1 c noodles + 1/4 c beef birria per serving)**

Meal Components: **2 M/MA + 2 grains**



INGREDIENTS

18 oz	J.T.M. Cooked Ground Beef , thawed
9 c	J.T.M. Birria Sauce , thawed
¼ tsp	Black Pepper
½ tsp	Garlic
¼ tsp	Onion Powder
¼ tsp	Cumin
½ tsp	Italian Seasoning
6 c	Noodles, Ramen, whole-grain [Woodles or similar]
¾ c	Mozzarella Cheese, shredded
3 ea	Eggs, boiled, halved
¾ c	Cilantro, fresh, chopped
¾ c	White Onion, small diced
2 ea	Limes, cut into wedges

This recipe also works well with these J.T.M. products:
any Asian Sauce or Taco Filling

PREPARATION

Pre-Preparation:

1. Thaw J.T.M. Cooked Ground Beef and J.T.M. Birria Sauce for 24-72 hours under refrigeration of 41°F or lower (HACCP).

Preparation:

1. Heat J.T.M. Cooked Ground Beef and J.T.M. Birria Sauce in steamer. Heat to 165°F (HACCP).
2. Drain the excess liquid from the J.T.M. Cooked Ground Beef.
3. In a large pan, toss J.T.M. Cooked Ground Beef with dry seasonings.
4. Combine seasoned beef with 3 c heated J.T.M. Birria Sauce.
5. Prepare noodles according to manufacturer's cooking instructions.
6. Toss noodles with 6 cups of J.T.M. Birria Sauce.
7. Hold hot until ready to assemble.

ASSEMBLY

Build ramen bowls in the following sequence:

1. Add 1 c sauced noodles to bowl.
2. Top with ¼ c sauced beef.
3. Sprinkle with 2 T Monterey jack cheese.
4. Add ½ boiled egg.
5. Garnish with 1 T cilantro, 1 T diced onion, and 2 lime wedges.

FUSION FAVORITES**SPICY TACO MAC**

Submitted by: **ROANE COUNTY SCHOOLS, TN**

**2025
RUNNER UP**

This bold and flavorful dish combines creamy queso, seasoned beef, and tender elbow macaroni for a satisfying meal students will love. A delicious Tex-Mex twist on classic mac and cheese.

**CHEF IRMA'S TIP:**

Top it off with pico de gallo, shredded romaine lettuce, and serve with a side salad and fruit.

Servings: **100 (1 cup per serving)**

Meal Components: **2 M/MA + 1 grain**



INGREDIENTS

10 lbs **J.T.M. Signature Spicy Queso**

10 lbs **J.T.M. Beef Taco Filling**

7 lbs Elbow Macaroni Noodles

1 ea Tomatoes, #10 can, diced

14 oz Green Chiles

2 packs Taco Seasoning

Garnish Pico de Gallo

Garnish Sour Cream

This recipe also works well with these J.T.M. products:

**Cooked Ground Beef, Golden Hatch Queso,
any Taco Filling or Chili**

PREPARATION

1. Heat J.T.M. Signature Spicy Queso and J.T.M. Beef Taco Filling in steamer for 30-35 minutes.
2. Cook macaroni noodles (see manufacturer's instructions).
3. In a 4-inch pan, combine the following:
 - macaroni
 - J.T.M. Beef Taco Filling
 - J.T.M. Signature Spicy Queso
 - diced tomatoes
 - green chiles
 - taco seasoning
4. Fully incorporate the spicy taco mac and bake in a preheated oven of 350°F for 30-35 minutes or until product reaches internal temperature of 165°F.

ASSEMBLY

1. Scoop 1 cup of Spicy Taco Mac into a serving container and serve immediately.

FULLY LOADED**BACON JALAPEÑO CHEESEBURGER PIZZA**

Submitted by: **TROUP COUNTY SCHOOL SYSTEM, GA**

**2026
SUBMISSION**

Fresh-baked pizza topped with creamy cheese sauce, a melty three-cheese blend, seasoned beef, crispy bacon, and spicy jalapeños — all finished with a drizzle of secret sauce for bold flavor in every bite.

**CHEF IRMA'S TIP:**

Swap the jalapeños for banana peppers for a milder kick.

Ditch the crust and serve over tortilla chips to turn this pizza into loaded nachos.



Servings: **8 (1 slice per serving)**

Meal Components: **2 M/MA + 2 whole grains**

INGREDIENTS

- 1c Mayonnaise
- 2T Ketchup, Bulk
- 2T Yellow Mustard
- 1¼ tsp Garlic, granulated
- ½ tsp Paprika
- ½ c Butter Alternative, liquid
- 1ea Pizza Dough, 16", whole-grain
- ¾ c J.T.M. Cheese Sauce
- ¼ lb J.T.M. Premium Cooked Ground Beef
- ¼ tsp Salt, iodized, granulated
- ¼ tsp Black Pepper, ground
- ¼ tsp Onion Powder
- 3ea Dill Pickle Chips, chopped
- 2T Yellow Onion, chopped
- 2T Jalapeños, sliced, chopped
- 4ea Bacon Slices, cooked
- 4oz Cheddar Cheese, shredded
- 6oz Mozzarella Cheese, part skim, shredded
- 6oz Monterey Jack Cheese, shredded
- ½ c Lettuce, shredded

This recipe also works well with these J.T.M. products:

any Cheese Sauce, Seasoned Beef "Philly" Steak

PREPARATION

Secret Sauce:

1. Combine mayonnaise, ketchup, yellow mustard, ½ tsp garlic and ½ tsp paprika. Mix well.
2. Pour into 24 oz squeeze bottle. Place cap back on bottle and tighten. HACCP: Hold for cold service at 41 degrees or below.

Garlic Butter

1. Combine ½ c alternative butter with 1 tsp granulated garlic. Mix well and set aside.

Pizza:

1. Prepare bacon according to package instructions. Cut cooked bacon into slivers.
2. Chop pickles, onions and jalapeños.
3. Combine J.T.M. Premium Cooked Ground Beef, chopped pickles, onions, and jalapeños, and dry seasonings. Cover and place in steamer. Heat approximately 45 minutes from frozen, or 20-25 minutes thawed, until product reaches internal temperature of 165°F. HACCP: Hold beef mixture covered for hot service at 140°F or higher.
4. Combine all three cheeses to make a cheese blend.

ASSEMBLY

1. Place 6 oz ladle of cheese sauce on pizza dough. Using the back of the ladle, spread the sauce within 1/2 inch of the rim of the crust in a circular motion. Try to avoid getting sauce on the edge of the crust because it will burn during baking.
2. Spread 1/4 pound beef mixture over sauced pizza crust.
3. Top each pizza with 1 lb of cheese blend and ¼ c of bacon pieces.
4. Bake – **Convection oven:** 425°F for 8-10 minutes. Rotate halfway through baking. **Impinger:** 485°F for 5-7 minutes CCP: Hold for hot service at 140°F.
5. After baking, brush approximately 2 T garlic butter on rim of pizza. Allow pizza to set for 3-4 minutes before cutting.
6. Cut pizza evenly into 8 slices.
7. Drizzle pizza with approximately 2 T or 1 fl oz of secret sauce. Top entire pizza with ½ c of shredded lettuce immediately before placing on the serving line.

NOTE: Pizza should not be held in a heated cabinet with drizzled sauce or lettuce.

FULLY LOADED

CHEESY CHICKEN MAC

Submitted by: **SENECA R-7, MO**

**2023
RUNNER UP**

An easy, cheesy, crowd-pleasing pasta dish that combines creamy mac & cheese with chicken, taco seasoning, and mild salsa. This flavor-packed recipe takes Mac & Cheese Day to a whole new level.



CHEF IRMA'S TIP:

Serve with a fresh garden salad and fruit.

Garnish with diced scallions or cilantro.

Servings: **50 (9.2 oz portions)**

Meal Components: **2 M/MA + 1 grain + 1/8 c red/orange veg**



INGREDIENTS

20 lbs J.T.M. Macaroni and Cheese

5 lbs	Chicken Fajita
52 oz	Salsa
1 oz	Taco Seasoning
8 oz	Cheddar Cheese, shredded

This recipe also works well with these J.T.M. products:

any Mac & Cheese or Taco Filling

PREPARATION

1. Preheat oven to 325°F.
2. Place unopened bags of J.T.M. Macaroni and Cheese in perforated, full-size pans. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated.
3. Place unopened bags of chicken fajita meat in perforated, full-size pans. Heat in steamer for approximately 30-45 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated.
4. Once the products have reached internal temperature, place in a hot holding cabinet until ready for assembly (HACCP).

ASSEMBLY

1. Combine cooked chicken and J.T.M. Macaroni and Cheese in prepped hotel pans.
2. Add salsa, then stir well.
3. In a separate bowl, mix taco seasoning and shredded cheese together, then place on top of pasta.
4. Bake uncovered for 15 minutes at 325°F or until cheese is melted.
5. Cover and place in hot hold cabinet until ready to serve.

FULLY LOADED

FIESTA PIZZA

Submitted by: **RIDLEY SCHOOL DISTRICT, PA (RIDLEY HIGH SCHOOL)**

**2022
RUNNER UP**

Fiesta Pizza is inspired by the bold, fresh flavors of Mexico. Made with a zesty salsa ranch sauce, and topped with savory taco meat, melty cheese, jalapeños, and fresh cilantro for a flavorful fiesta in every bite.



CHEF IRMA'S TIP:

Serve with a side of
pico de gallo or salsa.

Servings: **8 (1 slice per serving)**

Meal Components: **2 M/MA + 2 grains**



INGREDIENTS

3.17 oz J.T.M. Beef Taco Filling, thawed

- 1 ea Pizza Crust, whole-grain rich, 12" x 16"
- 6 oz Salsa, low sodium
- 4 oz Ranch Dressing
- 10 oz Monterey Cheese, low fat, shredded
- 6 oz Mozzarella Cheese, shredded
- 1 oz Cilantro, fresh
- 2 oz Jalapeños, sliced

This recipe also works well with these J.T.M. products:

Seasoned Beef “Philly” Steak

PREPARATION

1. Thaw J.T.M. Beef Taco Filling for 24-48 hours under refrigeration prior to use.
2. Preheat oven to temperature indicated on pizza dough packaging.
3. Mix salsa and ranch dressing together in a bowl to create a base sauce.
4. In a separate bowl, mix shredded Monterey and mozzarella cheeses together.
5. Chop cilantro leaves.

ASSEMBLY

1. Spread base sauce evenly on pizza dough.
2. Add 3.17 oz of thawed J.T.M Beef Taco Filling on top of sauce.
3. Sprinkle cheese mixture across pizza.
4. Place sliced jalapeño peppers on pizza.
5. Bake in pre-heated oven for 4-6 minutes or until crust is crisp.
6. Remove from oven and slice into 8 pieces.
7. Garnish with chopped cilantro.

FULLY LOADED**LOADED PIZZA FRIES**

Submitted by: **RIDLEY SCHOOL DISTRICT, PA**

**2026
SUBMISSION**

Crispy fries loaded with savory meat sauce, zesty pepperoni, melty mozzarella, and a creamy three cheese sauce for a bold, Italian-inspired twist.

**CHEF IRMA'S TIP:**

Swap the fries for pasta for a fun twist on the original!

Servings: **40 (6.25 oz per serving)**

Meal Components: **2 M/MA + 1 c veg**

INGREDIENTS

40 c	Seasoned Fries
5 lb	J.T.M. Premium Cooked Ground Beef
5 c	Spaghetti Sauce
5 c	J.T.M. Three Cheese Sauce
40 oz	Mozzarella Cheese, shredded
¼ c	Italian Seasoning
¼ c	Red Pepper Flakes
10 oz	Pepperoni Slices, diced
Garnish	Basil or Italian Herbs, fresh

This recipe also works well with these J.T.M. products:

Alfredo Sauce, Marinara Sauce, Spaghetti Sauce

PREPARATION

Pre - Preparation:

1. Thaw J.T.M. Cooked Ground Beef and J.T.M. Three Cheese Sauce for 24-72 hours under refrigeration of 41°F or lower (HACCP).

Preparation:

1. Cook fries according to package instructions and hold hot until ready to assemble.
2. Heat J.T.M. Three Cheese Sauce in steamer for 30-45 minutes (time may vary), or until product reaches 135°F or higher. and hold hot until service.
3. Heat J.T.M. Cooked Ground Beef in steamer to 165°F (HACCP).
4. Heat spaghetti sauce to 145°F.
5. In a bowl, combine 2 ½ cups of spaghetti sauce with the J.T.M. Cooked Ground Beef, pepperoni, and seasonings.
6. In a separate bowl whisk together, 2 ½ cups of spaghetti sauce and 2 ½ cups of J.T.M. Three Cheese Sauce and transfer into a squeeze bottles.

ASSEMBLY

1. Place fries in a heat-safe serving vessel.
2. Drizzle ½ oz cheese sauce mixture over fries.
3. Top evenly with 2 oz beef mixture and 1 oz mozzarella cheese.
4. Hold in a hot holding cabinet until cheese is melted.
5. Garnish with fresh basil or Italian herbs.

FULLY LOADED

QUESO TOMATO SOUP DIP WITH GRILLED CHEESE DIPPERS

Submitted by: **JURUPA UNIFIED SCHOOL DISTRICT, CA**

A fun twist on a comforting favorite, this delicious dip combines creamy tomato soup with queso blanco sauce. Serve with grilled cheese triangles for dipping.

**2024
RUNNER UP &
FAN FAVORITE**



CHEF IRMA'S TIP:

Switch up the dipper!
Try serving with cheese
quesadilla triangles instead.

Servings: **20 (6 oz servings)**

Meal Components: **2 M/MA + 2 grains + 1/4 c red/orange veg**

INGREDIENTS

20 slices	Texas Toast
2 oz	Mozzarella/Cheddar Cheese Blend, shredded
5 lbs	J.T.M. Tomato Soup , thawed
2 ½ lbs	J.T.M. Queso Blanco Sauce , thawed

PREPARATION

1. Spray sheet pan with pan spray and arrange 10 slices of Texas toast on the tray.
2. Spread 2 oz of shredded cheese on each slice and top with another slice of Texas toast.
3. Spray the top slice with pan spray and place in 350°F oven until golden brown. Cut each sandwich into 4 triangles.
4. Mix a full bag of J.T.M. Tomato Soup and 1/2 bag of J.T.M. Queso Blanco Sauce together and heat until it reaches 165°F. Hold hot until ready for service.
5. Serve 6 oz of Queso Tomato Soup Dip with four grilled cheese triangles for dipping.

This recipe also works well with these J.T.M. products:

Three Cheese Sauce, Alfredo Sauce, Marinara Sauce

MORNING MIX**FIESTA STACKED BISCUIT**

Submitted by: **PICKENS COUNTY, SC**

**2026
SUBMISSION**

Warm biscuits layered with fluffy fiesta scramble, hearty three bean chili, and creamy golden Hatch queso for a satisfying Southwest-style breakfast.

**CHEF IRMA'S TIP:**

Garnish with pico de gallo and sour cream for an extra Southwest flavor.

Servings: **24 (1 biscuit per serving)**

Meal Components: **2 M/MA + 2 grains + 1/2 c bean/legume**

INGREDIENTS

5 lbs	J.T.M. Fiesta Breakfast Scramble
5 lbs	J.T.M. Three Bean Chili
5 lbs	J.T.M. Golden Hatch Queso
1 ½ - 2 c	Pie Crust Mix, dry
24 ea	Biscuits, 2.5 oz, whole-grain, easy-split (Pillsbury or similar)
Garnish	Sour Cream (optional)
Garnish	Cilantro, fresh (optional)

This recipe also works well with these J.T.M. products:
any Scramble, Chili, Cheese Sauce

PREPARATION

Pre-Preparation:

1. Thaw J.T.M. Fiesta Breakfast Scramble, J.T.M. Premium Three Bean Chili, and J.T.M. Golden Hatch Queso for 24-72 hours under refrigeration of 41°F or lower (HACCP).

Scramble Bake:

1. Mix thawed fiesta scramble with 1 ½ - 2 cups pie crust mix and combine to thicken.
2. Spray a full-size pan with pan release.
3. Spread mixture evenly into pan.
4. Bake at 350°F for 20-25 minutes, or until set.
5. Cut into 24 squares (approximately 2 ½" x 2 ½").

Chili and Queso:

1. Heat J.T.M. Premium Three Bean Chili and J.T.M. Golden Hatch Queso in a steamer or boiling water for 25-35 minutes or until internal temperature reaches 135°F (HACCP). Hold hot at 135°F or higher until service.

Prepare Biscuits:

1. Warm biscuits in a pre-heated 350°F oven for 5-7 minutes or until hot all the way through.

ASSEMBLY

1. Split one biscuit in half and place bottom half on a plate.
2. Place one square of scramble on top of the biscuit.
3. Top with 4 oz (½ cup) J.T.M. Premium Three Bean Chili.
4. Drizzle with 1 oz of J.T.M. Golden Hatch Queso and cover with a biscuit top.
5. Serve immediately.

MORNING MIX**ULTIMATE BREAKFAST PIZZA**

Submitted by: **NORTH CRAWFORD SCHOOL DISTRICT, WI**

**2024
WINNER**

Breakfast or lunch, this restaurant-worthy pizza is sure to hit the spot. It features cheddar cheese sauce topped with a blend of scrambled eggs, shredded hash browns, turkey sausage and melty mozzarella.

**CHEF IRMA'S TIP:**

Save time and prep the pizzas the day before and bake the day of service.

Servings: **8 (1 slice per serving)**

Meal Components: **2.75 M/MA + 2 grains**

INGREDIENTS

18 oz	J.T.M. Country Breakfast Scramble
8 oz	J.T.M. Premium Cheddar Cheese Sauce
1 ea	16 " Pizza Dough, whole-grain, sheeted
8 oz	Mozzarella Cheese, Red. Fat, shredded

This recipe also works well with these J.T.M. products:
any Cheese Sauce

PREPARATION

1. Preheat oven to 375 °F.
2. Keep the pizza crust frozen while preparing the other ingredients.
3. Place unopened bags of J.T.M. Country Breakfast Scramble and J.T.M. Cheddar Cheese Sauce in perforated, full-size pans. Heat in steamer, or boiling water, for approximately 30-45 minutes or until an internal temperature of 135 °F is reached (HACCP). Cook time may vary according to quantity of products being heated. Place unopened bags in a hot holding cabinet until ready to assemble the recipe.
4. Place one pizza crust on a full-size sheet pan lined with a sheet pan liner.
5. Top each pizza crust with one 8 oz scoop of J.T.M. Cheddar Cheese Sauce, spreading in a thin layer across the crust.
6. Spread 18 oz of J.T.M. Country Breakfast Scramble on top of the cheese sauce. Again, covering the crust in a thin layer.
7. Top the pizza with 8 oz of shredded mozzarella cheese.
8. Bake at 375 °F for 13 minutes or until the crust is cooked through, the cheese is golden brown, and the internal temperature has reached at least 165 °F or higher.
9. Slice into 8 slices. Place in a hot holding cabinet until ready to serve.

NOTE: Pizzas can be made a day in advance and stored in a cooler until ready to be baked.

MORNING MIX

HOT HONEY BEEF WAFFLE TACO

Submitted by: **COPPELL ISD, TX**

**2025
HONORABLE
MENTION**

A flavor explosion – this fusion taco dish is packed full of sweet, spicy, and savory flavors! It features warm waffles filled with hot honey beef and topped with a refreshing slaw made with crisp cabbage, carrots, and a tangy lime-apple cider vinaigrette.



CHEF IRMA'S TIP:

Serve on a whole-grain rich baguette, instead of waffles, with carrots, cilantro sprigs, and jalapeños as a twist on a bahn mi' sandwich.



Servings: **8 (2 tacos per serving)**

Meal Components: **2 M/MA + 2 grains + 1/8 c other veg**

INGREDIENTS

2 lbs	J.T.M. Premium Hot Honey Beef
10 oz	Coleslaw Mix, cabbage and carrot
2 T	Apple Cider Vinegar
2 T	Lime Juice, raw
⅓ c + 2 tsp	Blended Oil
½ c	Cilantro, fresh, chopped
½ tsp	Salt
½ tsp	Black Pepper
¼ tsp	Cayenne Pepper
16 ea	Whole-Grain Waffle (Bake Crafters® or similar)

This recipe also works well with these J.T.M. products:
Sloppy Joe, Seasoned Beef Philly Steak, Taco Filling

PREPARATION

1. Place frozen bags of J.T.M. Premium Hot Honey Beef in steamer and heat 45 minutes or until an internal temperature of 165°F is reached (HACCP).

Asian Slaw:

1. Combine slaw mix, apple cider vinegar, lime juice, oil, and spices into a large mixing bowl.
2. Gently toss to ensure cabbage is fully coated.

Waffles:

1. Preheat oven to 350°F.
2. Place frozen waffles on a lined sheet pan in a single layer.
3. Bake 5-6 minutes (do not overcook).

ASSEMBLY

1. Slightly fold waffle and place 2 oz (by weight) of J.T.M. Premium Hot Honey Beef per waffle.
2. Top each taco with 1 T of Asian slaw.
3. Serve two tacos per student.



SCAN TO DOWNLOAD A BONUS RECIPE!

BREAKFAST MAC & CHEESE

Submitted by: **HILLSBOROUGH COUNTY SCHOOLS, FL**

**2026
SUBMISSION**





270 Industrial Drive • Harrison, OH 45030 • 800.626.2308 • www.jtmfoodgroup.com