



chef's GRILL

GRILLED

WITHOUT THE GRIND



Great tasting pre-grilled vegetables that make
your meal prep a snap

Great ideas with Chef's Grill

In a hot, busy kitchen, working the grill is nobody's idea of fun. Fortunately, Chef's Grill answers the call with a labour saving range of tasty grilled veggies that will get your favourite dishes off to a flying start.

Simplot Product Code	Product description	Prep method	Carton config	Pallet config
12325	Edgell Chefs Grill Red Capsicum Cheeks 6 x 1.5kg	Oven, microwave or thaw	6 x 1.5kg	9 ctns/layer, 4 layers/pallet, 36 ctns/pallet
12327	Edgell Chefs Grill Yellow Capsicum Cheeks 6 x 1.5kg	Oven, microwave or thaw	6 x 1.5kg	9 ctns/layer, 4 layers/pallet, 36 ctns/pallet
12328	Edgell Chefs Grill Zucchini Slabs 6 x 1.5kg	Oven, microwave or thaw	6 x 1.5kg	9 ctns/layer, 4 layers/pallet, 36 ctns/pallet
12329	Edgell Chefs Grill Eggplant Slabs 6 x 1.5kg	Oven, microwave or thaw	6 x 1.5kg	9 ctns/layer, 4 layers/pallet, 36 ctns/pallet
12330	Edgell Chefs Grill Sliced Onion 6 x 1.5kg	Oven, microwave or thaw	6 x 1.5kg	9 ctns/layer, 4 layers/pallet, 36 ctns/pallet
12331	Edgell Chefs Grill Chunky Cut Mix 6 x 1.5kg	Oven, microwave or thaw	6 x 1.5kg	9 ctns/layer, 4 layers/pallet, 36 ctns/pallet
12333	Edgell Chefs Grill Sliced Mix 6 x 1.5kg	Oven, microwave or thaw	6 x 1.5kg	9 ctns/layer, 4 layers/pallet, 36 ctns/pallet

How Chef's Grill helps your profits grow



Edgell takes no short cuts on quality so you can be sure that Chef's Grill will meet with your customers' approval. But how does the range stack up on price?

We've crunched the numbers and Chef's Grill is the right choice for managing your food costs.

For starters there's the labour saving, with no need to grill fresh veggies from scratch.

Secondly, on a price per kilogram comparison, Chef's Grill comes out favourably against pre-grilled shelf stable options once you drain the oil from those products.

And finally, waste is not a factor. Chef's Grill will last 24 months in your freezer so you can use precise portions as required.

Here are a few inspiring ways to incorporate Chef's Grill veggies into your menu.

GRILLED VEGETABLE, CHICKEN AND HALLOUMI STACK



INGREDIENTS - serves 10

- 1.5kg chicken breast, thickly sliced
- 100ml oil
- 30g chopped fresh parsley
- 10g lemon zest
- 10g finely chopped red chilli
- 500g frozen Edgell Chef's Grill Red Capsicum Cheeks
- 500g frozen Edgell Chef's Grill Yellow Capsicum Cheeks
- 500g frozen Edgell Chef's Grill Eggplant Slabs
- 500g frozen Edgell Chef's Grill Zucchini Slabs
- 500g halloumi

CHARRED VEGETABLE LASAGNE



INGREDIENTS - serves 10

250g frozen Edgell Chef's Grill Zucchini Slabs
350g frozen Edgell Chef's Grill Red Capsicum Cheeks
350g frozen Edgell Chef's Grill Yellow Capsicum Cheeks
350g frozen Edgell Chef's Grill Eggplant Slabs
200g frozen Edgell Chef's Grill Onion
450g Leggos Chilled Napoli Sauce
375g fresh lasagne sheets
50g grated parmesan
20g fresh basil, torn into pieces
450g smooth ricotta
200g grated 3-cheese blend

LED VEGETABLE CIABATTA



INGREDIENTS - serves 10

500g frozen Edgell Chef's Grill Eggplant Slabs
500g frozen Edgell Chef's Grill Zucchini Slabs
500g frozen Edgell Chef's Grill Red Capsicum Cheeks
10 Ciabatta rolls
250g basil pesto
40 slices Swiss cheese

MEXICAN BEEF & VEGETABLE FAJITAS



INGREDIENTS - serves 10

1kg skirt steak
20-30g fajita seasoning
60ml oil
1.5kg frozen Edgell Chef's Grill Sliced Vegetables
Tortillas, coriander and lime wedges, for serving

“Much prefer the frozen aspect of this to the oil shelf stable option. Zero waste is also quite attractive.”

Sous Chef

“No oil means not paying for oil.”

Owner / Manager

“Takes a lot of pressure off the chef’s time making chargrilled vegetables.”

Head / Executive Chef

Chef’s Grill delivers more profit per plate

New from Edgell comes a range of frozen and flavoursome pre-grilled vegetables designed to cut time in the kitchen.

Comprising capsicum cheeks, eggplant and zucchini slabs, sliced onion and a pair of versatile starter mixes, these premium culinary creations feature an identifiable flame-grilled appearance and taste.

Unlike other alternatives there is no waste. Individually cut portions can be taken from the freezer as needed and prepared according to your preferred method: oven, microwave or thaw in the refrigerator and serve.



chef'sGRILL



Red Capsicum Cheeks



Zucchini Slabs



Eggplant Slabs



Yellow Capsicum Cheeks



Onion Sliced



Sliced Mix Vegetables



Chunky Mix Vegetables



Premium produce since 1926

Edgell is an Australian icon, prized for taste, quality, convenience and value for money across its entire range. Today, Edgell has grown to become Australia's premier potato and vegetable brand.

Combined with the skill and experience of Simplot Foodservice, Aussie food businesses are able to choose from a range of fresh and frozen produce that is second to none.



Contact your Simplot Foodservice representative today for a sample or to find out more.



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