

FRESH TOMATO TASTE — WITHOUT ADDED SALT



# NO SALT ADDED

## TOMATO PRODUCTS



**GRILLED SALMON  
WITH ARRABBIATA SAUCE**

*Featuring Angela Mia® No Salt Added  
Whole Peeled Tomatoes. For this and other  
recipes, visit [AngelaMia.com](http://AngelaMia.com).*





# Let flavor rule your menu... NOT SODIUM.

Our **No Salt Added Tomato Products** are always in season, thanks to the high-quality standards you already know and trust from **Angela Mia®** and **Hunt's®**. Juicy California tomatoes make the difference! Our vine-ripened tomatoes are harvested and packed at the height of freshness, maintaining their natural flavor all the way to your kitchen. And because these products have no added salt, you'll have more control over the nutritional content of your menu items.

- Great for segments where dietary restrictions and special nutritional needs are major concerns, including healthcare and college/university dining
- Accommodate consumer demand for healthier meal options away from home
- 0g trans fat per serving, for all varieties
- All-natural products



**75% OF U.S. ADULTS INDICATE THAT THEY WOULD BE MORE LIKELY TO BUY FOOD THAT IS DESCRIBED AS LOW-SODIUM.<sup>1</sup>**

FEATURES	BENEFITS
No Salt Added	Allows operators flexibility to control sodium content and add salt to dishes only as desired
100% vine-ripened California tomatoes	Robust flavor, texture and natural color
Tomatoes inspected and sorted for size and color at multiple checkpoints	High-quality products with year-round consistency
Wide assortment of products — from diced tomatoes to sauces and more	Convenient, versatile formats to fit any operational or recipe need
Steam-peeled tomatoes	Our unique processes guarantee you're serving up only the very best
All <b>Angela Mia®</b> and <b>Hunt's®</b> <b>No Salt Added Tomatoes</b> are Non-GMO Project Verified	Independent verification to indicate they're produced according to best practices for GMO avoidance

**THE SHAKEDOWN ON SALT** Thanks to ongoing legislative efforts, many foodservice operators are working toward sodium reduction targets across the menu. Consider gradual reductions in sodium so your customers can adjust to the changes in their favorite menu items. For example, replace high-sodium seasonings and sauces with **Angela Mia®** and **Hunt's®** **No Salt Added Tomato Products**, which give you the flexibility and control necessary to make these healthy improvements.

# INTRODUCING THE FULL LINE OF Angela Mia® No Salt Added Tomato Products



**15** mg  
SODIUM  
PER SERVING

NO SALT ADDED

## DICED TOMATOES

- Steam peeled and cut into a uniform ¾-inch dice
- Packed in tomato juice for rich, full flavor
- High drain weight for greater yield



**40** mg  
SODIUM  
PER SERVING

NO SALT ADDED

## CRUSHED TOMATOES

- Unpeeled to retain natural texture and flavor
- Fresh stream of tomato purée added for greater richness
- High level of tomato solids for thick consistency and greater yield



**20** mg  
SODIUM  
PER SERVING

NO SALT ADDED

## MARINARA SAUCE

- Made with 100% extra virgin olive oil for true Italian flavor
- Appetizing appearance and aroma
- Ready to use as pizza, pasta or dipping sauce



**30** mg  
SODIUM  
PER SERVING

NO SALT ADDED

## SPAGHETTI SAUCE

- Rich spaghetti sauce with chunks of whole peeled tomatoes
- Ready to use right from can or as base for signature sauces
- Specially formulated for foodservice
- Superior cling; won't break down on steam table

Also available from 



**15** mg  
SODIUM  
PER SERVING

NO SALT ADDED

## TOMATO SAUCE

- Thick, rich tomato flavor
- Slow cooked for smooth texture
- Perfect balance of seasonings



**10** mg  
SODIUM  
PER SERVING

NO SALT ADDED

## TOMATO PASTE

- USDA Grade A 24% solids
- Heavy, thick body
- Blend of sun-ripened California tomatoes with seeds and skins removed

# 45%

OF AMERICANS HAVE BEEN CUTTING  
BACK ON FOODS HIGHER IN SALT  
FOR OVER A YEAR.<sup>2</sup>

**Any way you slice,  
dice or crush it...**

Whether it's diced tomatoes for a salsa, sauce for pasta or paste for a soup, tomatoes are the foundation for many of your menu items. **Angela Mia®** and **Hunt's® No Salt Added Tomato Products** are conveniently shelf stable and available in formats to meet all of your back-of-house needs.

PRODUCT CODE	PRODUCT DESCRIPTION	PACK SIZE	NET WEIGHT	GROSS WEIGHT	CASE CUBE (ft <sup>3</sup> )	CASE DIMENSIONS (L x W x H)	TI	HI	CASES PER PALLET	SODIUM (per serving)
27000 38067	<i>Angela Mia® No Salt Added</i> <b>DICED TOMATOES</b>	6/102.5 oz.	38.438 lb.	42.926 lb.	0.971	18.750" x 12.563" x 7.125"	8	6	48	15 mg
27000 38062	<i>Angela Mia® No Salt Added</i> <b>CRUSHED TOMATOES</b>	6/102 oz.	38.250 lb.	42.749 lb.	0.971	18.750" x 12.563" x 7.125"	8	6	48	40 mg
27000 42203	<i>Angela Mia® No Salt Added</i> <b>MARINARA SAUCE</b>	6/104 oz.	39.000 lb.	43.488 lb.	0.993	18.750" x 12.625" x 7.25"	8	6	48	25 mg
27000 42204	<i>Angela Mia® No Salt Added</i> <b>SPAGHETTI SAUCE</b>	6/104 oz.	39.000 lb.	43.488 lb.	0.993	18.750" x 12.625" x 7.25"	8	6	48	30 mg
27000 42205	<i>Hunt's® No Salt Added</i> <b>TOMATO SAUCE</b>	6/105 oz.	39.375 lb.	43.527 lb.	0.987	18.625" x 12.625" x 7.25"	8	6	48	15 mg
27000 38940	<i>Hunt's® No Salt Added</i> <b>TOMATO PASTE</b>	2/222 oz.	27.750 lb.	29.75 lb.	0.614	16.375" x 10.375" x 6.25"	10	6	60	10 mg



Conagra Foodservice  
222 W. Merchandise Mart Plaza  
Suite 1300  
Chicago, IL 60654



For more information about Angela Mia® and Hunt's® products, visit [AngelaMia.com](http://AngelaMia.com) or [conagrafoodservice.com](http://conagrafoodservice.com) or call 1-800-357-6543.

<sup>1</sup> Technomic, "The Healthy Eating Consumer Trend Report," 2016.

<sup>2</sup> International Food Information Council Foundation, "2017 Food & Health Survey," 2017.

ANGELA MIA® NO SALT ADDED  
MARINARA SAUCE

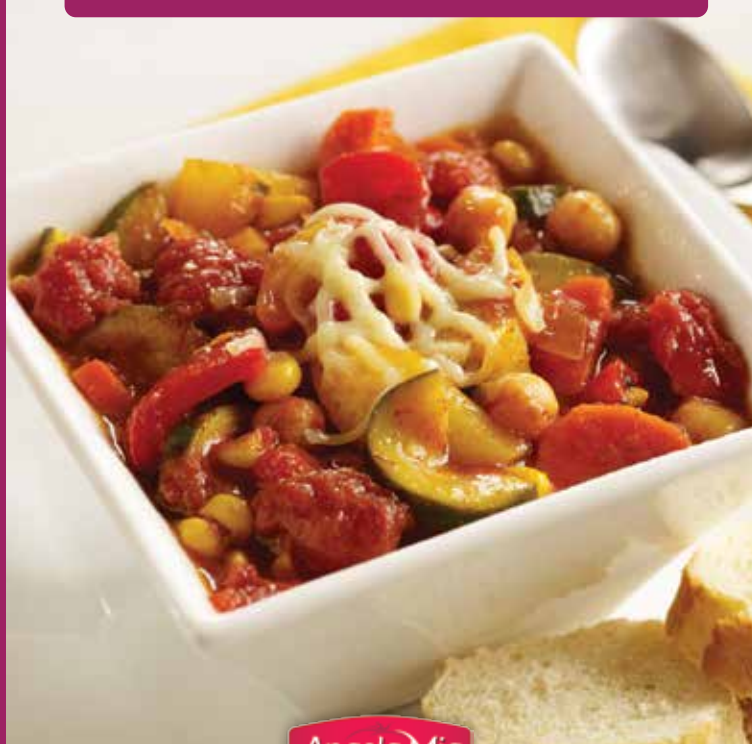


Angela Mia.

## Margherita Potatoes

*Parmesan-crusted potato planks topped with marinara sauce, fresh mozzarella cheese and basil*

ANGELA MIA® NO SALT ADDED  
DICED TOMATOES



Angela Mia.

## Harvest Vegetable Chili

*Carrots, zucchini, squash, peppers, onions and chickpeas in a savory tomato sauce, garnished with shredded white cheddar cheese*

ANGELA MIA® NO SALT ADDED  
CRUSHED TOMATOES

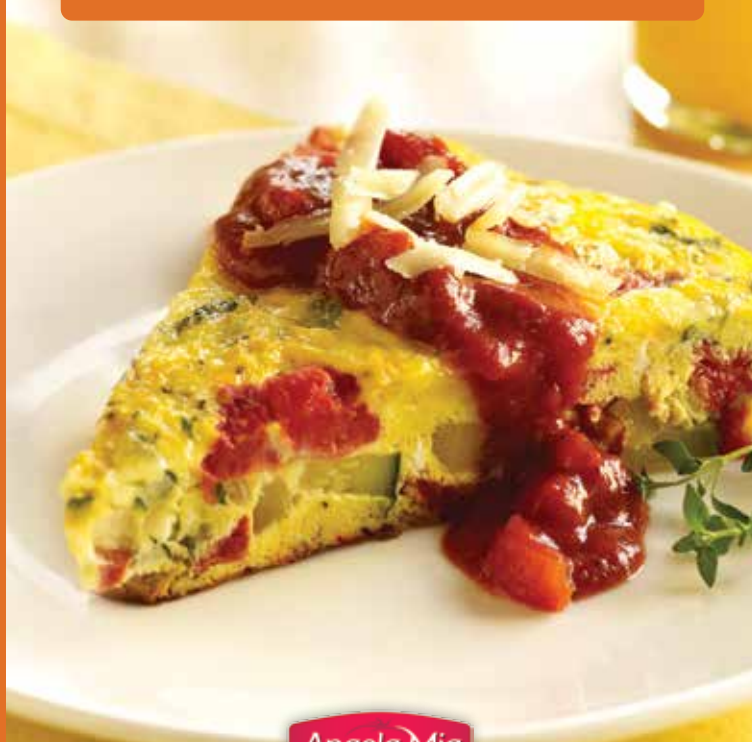


Angela Mia.

## Adobo Pork Tacos

*Pork shoulder braised in a Spanish-inspired adobo sauce, made with crushed tomatoes, paprika, oregano and red wine vinegar*

ANGELA MIA® NO SALT ADDED  
DICED TOMATOES & MARINARA SAUCE



Angela Mia.

## Garden Frittata

*Zucchini, squash and tomato frittata with thyme and white cheddar cheese, served with a smoky marinara sauce*

# Harvest Vegetable Chili

SERVES 24

## INGREDIENTS

¾ cup	Vegetable oil
6 cups	Carrots, peeled, cut in half horizontally, sliced into half-moons
6 cups	Zucchini, cut in half horizontally, sliced into half-moons
6 cups	Yellow squash, cut in half horizontally, sliced into half-moons
3 cups	Red bell peppers, diced
3 cups	Yellow bell peppers, diced
6 cups	Onions, peeled, diced
6 quarts	<b>Angela Mia® No Salt Added Diced Tomatoes</b>
4 cups	Chickpeas, canned, drained and rinsed
3 cups	Corn, frozen, thawed
6 teaspoons	Oregano, dried
6 teaspoons	Cumin, ground
6 tablespoons	Chili powder
2 tablespoons	Sugar, granulated
3 tablespoons	Salt
2 tablespoons	Black pepper, ground
3 quarts	Low-sodium vegetable stock
½ cup	White cheddar cheese, shredded

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## DIRECTIONS

1. Heat oil over medium heat in large stockpot or Dutch oven.
2. Add carrots, zucchini, squash, red and yellow bell peppers and onions. Sauté vegetables for 8-10 minutes or until tender and beginning to caramelize.
3. Add tomatoes, chickpeas, corn, oregano, cumin, chili powder, sugar, salt, black pepper and stock. Stir until combined.
4. Bring to simmer and reduce heat to low. Allow chili to simmer uncovered for 45 minutes, stirring occasionally.

### To Make One Portion

Ladle 1 cup chili into warm bowl. Garnish with 1 teaspoon white cheddar cheese.

## CHEF'S NOTE

This vegetarian chili can be turned into a heartier, meatier dish by adding 3 pounds of ground beef or turkey. Simply cook meat before caramelizing the vegetables.

# Margherita Potatoes

SERVES 24

## INGREDIENTS

16 each	Idaho russet potatoes
8 tablespoons	Parmesan cheese, grated
3 cups	<b>Angela Mia® No Salt Added Marinara Sauce</b> , warmed
1½ pounds	Buffalo mozzarella, cut into ¼-inch slices
5 tablespoons	Fresh basil, chiffonade

## CHEF'S NOTE

An extra 6 cups (24 2-ounce portions) of Angela Mia® No Salt Added Marinara Sauce can be served on the side as a dipping sauce.

## DIRECTIONS

1. Preheat oven to 375°F.
2. Place potatoes on baking sheet and bake until tender, about 45 minutes.
3. Remove potatoes from oven and cool to room temperature, leaving oven on.
4. Slice potatoes into ½-inch planks (4 planks per potato).
5. Dredge potato planks in Parmesan cheese and place on baking sheet. Bake for 5-8 minutes in a 375°F oven until cheese is crispy and golden brown. Remove from oven.
6. On each potato plank, carefully spread ½ tablespoon warmed marinara sauce and cover with 2 slices buffalo mozzarella.
7. Place back in oven for 1 minute or until cheese is melted.

### To Make One Portion

Garnish potatoes with fresh basil, and plate 2 planks per serving.

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# Garden Frittata

SERVES 24

## INGREDIENTS

3½ cups	Zucchini, cut in half horizontally, sliced into half-moons
3½ cups	Yellow squash, cut in half horizontally, sliced into half-moons
3 cups	Yellow onions, peeled, sliced
9 cups	<b>Angela Mia® No Salt Added Diced Tomatoes</b> , drained
4 tablespoons	Garlic, minced
5 tablespoons	Fresh thyme, chopped
24 each	Eggs
4 teaspoons	Black pepper, ground
1½ cups	White cheddar cheese, shredded, divided
3 cups	<b>Angela Mia® No Salt Added Marinara Sauce</b>
3 tablespoons	Smoked paprika

## CHEF'S NOTE

Frittatas can be made in large batches in baking dishes or individually in small omelet pans.

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## DIRECTIONS

1. Preheat oven to 350°F.
2. Place zucchini, squash, onions and tomatoes on baking sheet. Roast vegetables until lightly caramelized, about 10-12 minutes. Leave oven on.
3. In bowl, whisk garlic, thyme, eggs and black pepper.
4. Grease 2 18-inch sauté pans or skillets and add roasted vegetables.
5. Pour egg mixture over vegetables and sprinkle 1 cup white cheddar cheese on top.
6. Bake in 350°F oven until golden brown and center is slightly firm, about 15-20 minutes.
7. While frittata is baking, mix together marinara sauce and smoked paprika in saucepan and heat.

### To Make One Portion

1. Cut each frittata into 12 pie-shaped slices.
2. Place 1 slice of frittata on plate and drizzle with warmed marinara sauce. Garnish with remaining shredded white cheddar cheese.

# Adobo Pork Tacos

SERVES 10

## INGREDIENTS

1 tablespoon	Olive oil
1 tablespoon	Ancho chili powder
1 tablespoon	Mexican oregano, dried
1½ pounds	Pork shoulder, boneless
1 cup	Green bell peppers, diced
1 cup	Yellow bell peppers, diced
1 cup	Yellow onions, peeled, diced
1½ cups	Low-sodium chicken stock
3 cups	<b>Angela Mia® No Salt Added Crushed Tomatoes</b>
1 tablespoon	Red wine vinegar
1 tablespoon	Paprika
1 tablespoon	Cayenne pepper
20 each	Corn tortillas, 6-inch
1 cup	Low-fat sour cream
2 teaspoons	Red wine vinegar
3 cups	Coleslaw vegetables

## DIRECTIONS

1. Preheat oven to 325°F.
2. Heat oil over medium heat in large stockpot.
3. In bowl, mix ancho chili powder and Mexican oregano; rub on pork shoulder. Sear seasoned pork shoulder for 2 minutes on each side; remove from pot.
4. Add bell peppers, onions, chicken stock, **Angela Mia® No Salt Added Crushed Tomatoes**, red wine vinegar, paprika and cayenne to stockpot. Let mixture simmer for 3 minutes. Place pork shoulder back into stockpot; cover and place in oven for 1½ hours. When finished, shred cooked pork and place back into stockpot.
5. Meanwhile, mix sour cream with red wine vinegar; toss with coleslaw vegetables. Chill in refrigerator for 1 hour.

### To Make One Portion

Place shredded pork on corn tortilla and top with coleslaw.

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ANGELA MIA® NO SALT ADDED  
SPAGHETTI SAUCE



Angela Mia.

## Hearty Angel Hair Primavera

*Tomato sauce simmered with fresh herbs, carrots and onion, served over angel hair pasta and topped with grilled chicken*

ANGELA MIA® NO SALT ADDED  
CRUSHED TOMATOES

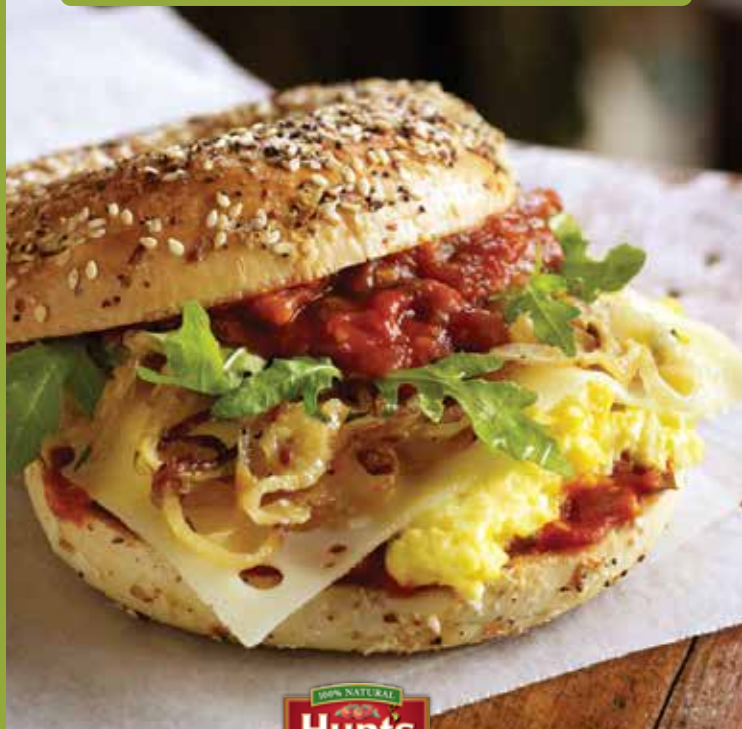


Angela Mia.

## Carrot & Tomato Curry Soup

*Creamy carrot-tomato soup scented with coriander and curry, garnished with crème fraîche and toasted sunflower seeds*

HUNT'S® NO SALT ADDED  
TOMATO SAUCE

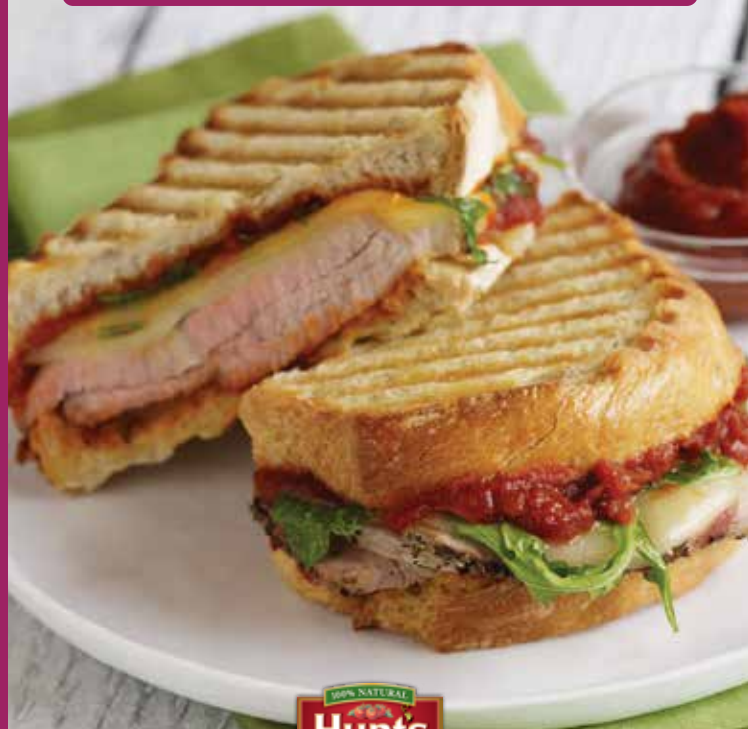


100% NATURAL  
Hunt's

## Egg & Fennel Breakfast Bagel

*Scrambled eggs, tomato relish, Swiss cheese, braised fennel and onion slaw and arugula on a toasted bagel*

HUNT'S® NO SALT ADDED  
TOMATO SAUCE



100% NATURAL  
Hunt's

## Grilled Sliced Pork Panini

*Thinly sliced roasted pork tenderloin on sourdough bread with rosemary-tomato chutney, melted provolone cheese and arugula*

# Carrot & Tomato Curry Soup

SERVES 24

## INGREDIENTS

3¾ pounds	Carrots, peeled, diced
3¾ cups	Yellow onions, peeled, diced
6 tablespoons	Butter, cubed
6 tablespoons	Garlic, minced
5 tablespoons	Curry powder
4 tablespoons	Cumin, ground
4 tablespoons	Coriander, ground
4 tablespoons	Ginger, ground
3¾ pounds	<b>Angela Mia® No Salt Added Crushed Tomatoes</b>
3 quarts	Low-sodium vegetable stock
2 pints	Heavy cream
1½ cups	<b>Hunt's® No Salt Added Tomato Sauce</b>
½ cup	Crème fraîche
2 tablespoons	Sunflower seeds, toasted

## CHEF'S NOTE

Preparing the soup ahead of time and resting it overnight will allow the flavors to fully develop. This soup is gluten free and can be turned into a heartier dish by adding grilled chicken or pan-seared scallops.

[www.AngelaMia.com](http://www.AngelaMia.com)

## DIRECTIONS

1. In large stockpot over medium heat, sauté carrots and onions in butter until they begin to turn golden brown, about 8-10 minutes.
2. Reduce heat to low and add garlic, curry powder, cumin, coriander and ginger. Cook for 1 minute or until seasonings are toasted and fragrant.
3. Add tomatoes and stock. Bring to simmer over medium-high heat, and cook until vegetables are tender, about 20 minutes.
4. Using blender, purée soup until smooth.
5. Return soup to stockpot, and stir in heavy cream and tomato sauce. Cook over medium-low heat until soup is heated through.

### To Make One Portion

Serve 1 cup (8 ounces) of soup, garnished with 1 teaspoon crème fraîche and ¼ teaspoon toasted sunflower seeds.

# Hearty Angel Hair Primavera

SERVES 2

## INGREDIENTS

1 teaspoon	Olive oil
½ cup	Carrots, chopped
½ cup	Yellow onions, chopped
1 tablespoon	Parsley, fresh, finely chopped
1 tablespoon	Basil, fresh, finely chopped
2 cups	<b>Angela Mia® No Salt Added Spaghetti Sauce</b>
1 cup	Angel hair pasta, whole wheat, cooked
8 ounces (2 each)	Chicken breasts, boneless and skinless
1 tablespoon	Olive oil
1 tablespoon	Parmesan cheese

## DIRECTIONS

1. Heat olive oil over medium heat in small saucepot. Add carrots and onions; sauté until onions are translucent, about 5-6 minutes.
2. Add chopped parsley and basil; stir in **Angela Mia® No Salt Added Spaghetti Sauce**. Simmer over low heat for 20 minutes.
3. Toss chicken in olive oil. Grill over medium flame for 4 minutes on each side or until cooked through.

### To Make One Portion

Toss cooked angel hair pasta in sauce over low heat for 3 minutes. Serve pasta topped with grilled chicken and sprinkled with ½ tablespoon Parmesan cheese.

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# Grilled Sliced Pork Panini

SERVES 24

## INGREDIENTS

<b>Rosemary-Tomato Chutney</b> (yields 2 cups)	
2 tablespoons	Butter
½ cup	Onions, peeled, diced
28 ounces	<b>Hunt's® No Salt Added Tomato Sauce</b>
2 teaspoons	Fresh rosemary, finely chopped
½ cup	Sugar, granulated
2 teaspoons	Garlic powder
2 teaspoons	Mustard powder
<b>Pork Sandwich</b>	
48 slices	Sourdough bread
16 pounds	Pork tenderloin, cooked, cooled and thinly sliced
24 slices	Provolone cheese
12 ounces	Arugula

## DIRECTIONS

1. Melt butter in small saucepot over medium heat. Add onions and cook until caramelized, about 5 minutes.
2. Add remaining ingredients. Bring to boil and reduce heat to simmer. Cook chutney for 30-45 minutes or until thick (jam consistency).

### To Make One Sandwich

1. Spread ½ tablespoon chutney on each slice of bread.
2. On bottom slice of bread, layer 6 ounces sliced pork tenderloin, 1 slice provolone cheese and ½ ounce arugula. Place remaining bread slice on top.
3. Place sandwich on a hot panini press and cook until bread is toasted.
4. Cut sandwich in half and serve hot.

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# Egg & Fennel Breakfast Bagel

SERVES 24

## INGREDIENTS

<b>Tomato Relish</b> (yields 3 cups)	
3 teaspoons	Butter
¾ cup	Yellow onions, peeled, diced
1½ tablespoons	Garlic, minced
1½ cups	<b>Hunt's® No Salt Added Tomato Sauce</b>
1½ tablespoons	Fresh basil, chopped
¾ teaspoon	Salt
1½ teaspoons	Sugar, granulated
<b>Fennel and Onion Slaw</b> (yields 3 cups)	
1½ tablespoons	Butter
1½ cups	Fennel, thinly sliced
1½ cups	Yellow onions, peeled, thinly sliced
¾ teaspoon	Salt
¾ teaspoon	Black pepper, ground
½ teaspoon	Rosemary, finely chopped
4 tablespoons	Apple cider vinegar
<b>Breakfast Sandwich</b>	
24 each	Eggs, scrambled
24 each	Bagels, toasted
24 slices	Swiss cheese
3 cups	Arugula lettuce, cleaned and chopped

## DIRECTIONS

### Tomato Relish

1. Melt butter in saucepot over medium heat. Add onions and garlic and cook until caramelized, about 5-8 minutes.
2. Add remaining ingredients and bring mixture to simmer. Cook until relish begins to thicken, about 20-25 minutes.
3. Remove relish from heat; refrigerate until service. Serve at room temperature.

### Fennel and Onion Slaw

1. In deep-sided sauté pan, melt butter. Add fennel and onions and cook over medium heat until tender and beginning to caramelize, about 12 minutes.
2. Add salt, black pepper and rosemary. Mix well.
3. Deglaze pan with apple cider vinegar.
4. Remove from heat and refrigerate until time of service. Serve at room temperature.

### To Make One Sandwich

1. On toasted-bagel bottom, layer 1 tablespoon tomato relish, 1 scrambled egg, 1 slice Swiss cheese, 2 tablespoons fennel slaw and 1 tablespoon arugula.
2. Spread 1 tablespoon tomato relish on bagel top and place on top of sandwich.

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