

Roland[®]
RECIPE GUIDE 2022







ROLAND FOODS IMPORTS UNIQUE INGREDIENTS FROM ACROSS THE GLOBE. AND BEHIND THOSE PRODUCTS ARE COUNTLESS PEOPLE AND PARTNERSHIPS – ROLAND'S CLIENTS, EMPLOYEES, PRODUCERS, AND SUPPLIERS – THAT HAVE BEEN CULTIVATED OVER OUR 85+ YEAR HISTORY. AS AN ESTABLISHED BRAND IN THE FINE FOODS CATEGORY, ROLAND IS PROUD TO BE THE GO-TO SOURCE FOR INGREDIENTS THAT BRING GREATNESS TO PLATES.

1,200+

ITEMS IN THE CATALOG, FROM GLOBAL PANTRY STAPLES TO INNOVATIVE SPECIALTY INGREDIENTS AND DISHES.

200+

SUPPLIERS FROM OVER 40 COUNTRIES, MULTIGENERATIONAL RELATIONSHIPS.

85+

YEARS OF EXCEPTIONAL SERVICES AND PARTNERSHIPS IN

COCONUT THAI RICE NOODLES WITH LIME AND BASIL



DRESSING

8 oz. Roland® Classic Coconut Milk
6 tbsp. Roland® Soy Sauce
4 tbsp. Roland® Fish Sauce
2 tsp. Roland® Toasted Sesame Oil
4 oz. lime juice, freshly-squeezed
1 small Thai chili pepper, seeded and minced
1 tsp. ginger, freshly grated
1 tsp. garlic, freshly grated
2 tbsp. sugar
4 tbsp. Thai basil, chiffonade
Roland® Fine Sea Salt & freshly-ground black pepper, to taste

A delicious and fresh noodle dish with bright Thai flavors perfect for Spring and Summer. This recipe calls for chicken, but you can sub in steak if you please, or eliminate the meat altogether for a vegetarian option.

INGREDIENTS

1 14 oz. pack Roland® Pad Thai Rice Stick Noodles
1 bunch green onions, minced
1 seedless cucumber, quartered and thinly sliced
12 oz. Nappa cabbage, shredded
10 oz. edamame beans, cooked and shelled
16 oz. cooked chicken breast, finely shredded (optional)
1/4 cup peanuts, toasted and chopped, for garnish
2 tbsp. cilantro, roughly chopped, for garnish

DIRECTIONS

Cook Pad Thai Rice Stick Noodles according to package directions. Drain and cool. Combine all dressing ingredients in a bowl and whisk together. Season with salt and pepper. In a large bowl, combine noodles and dressing, mixing thoroughly with your hands. Add the green onions, cucumber, cabbage, edamame beans, and chicken breast to the noodle mixture. Toss thoroughly until well coated. Adjust the seasoning with salt and pepper. Garnish with peanuts and cilantro.

INGREDIENTS

1/2 package Roland® Pad Thai Noodles
1 tablespoon tamarind paste
2 teaspoons brown sugar, packed
3 tablespoons vegetable oil
4 garlic cloves, minced
1 cup medium sized shrimp, peeled and deveined
1/4 cup firm tofu, rinsed and drained, cut into 1/2 inch cubes
2 eggs, beaten lightly
3 tablespoons Roland® Fish Sauce
2 tablespoons Roland® Soy Sauce
3 stalk scallions, chopped
1 cup fresh mung bean sprout
3/4 teaspoon crushed red chili pepper
4 tablespoons roasted peanuts, chopped
1/4 cup fresh cilantro, chopped
1 lime, cut into wedges

DIRECTIONS

Prepare noodles as directed on package and set aside. In a small box, mix tamarind paste with 1/4 cup of hot water, then push through a sieve (discard solids) and stir in brown sugar. In a large skillet, heat 2 tablespoons of oil and stir-fry garlic for a few seconds. Add shrimp and tofu and stir for 3 minutes. Add eggs and cook for 30 seconds until lightly set. Add noodles, tamarind mixture, remaining oil, fish sauce, soy sauce, and crushed red chili pepper and cook for 5 minutes. Add bean sprouts and scallions and cook for 1 minute. Place on a serving dish and garnish with roasted peanuts, cilantro, and lime wedges. Serve hot.

PAD THAI

Pad Thai is a classic noodle dish leveraging Pad Thai Rice Stick Noodles and traditional Thai flavors.



ZA'ATAR ISRAELI COUSCOUS SALAD

Roland Foods' most popular Middle Eastern ingredient of 2017 is the star of the show in this satisfying side dish. Za'atar adds a zesty note, while tahini lends a welcome creaminess. Pistachio and olive oils bring the flavors home, with floral and spicy notes that kick things into high gear.

FOR THE SALAD

Roland® Fine Sea Salt

2 tsp. Roland® Za'atar Spice Blend

1 (21.16 oz) canister Roland® Israeli Couscous (can be substituted with Roland® Maftoul)

1 pint grape tomatoes, quartered

1 cup Roland® Piquillo Peppers, diced

1 bunch green onions, sliced thinly on the bias

1 cup pistachios, chopped, reserving some whole for garnish

¾ cup Roland® Pitted Oil Cured Olives

1 cup feta cheese, crumbled

FOR THE VINAIGRETT

2 Tbsp. Roland® Za'atar Spice Blend

1 Tbsp. plus 1 tsp. Roland® Za'atar Tahini

½ cup Don Bruno® Sherry Vinegar

¼ cup Roland® Pistachio Oil

¼ cup Roland® Extra Virgin Olive Oil



DIRECTIONS

In large pot, bring salted water to a boil, add 2 tsp. za'atar spice and couscous. Cook couscous until just al dente, drain and immediately rinse in cold water until couscous is cool. While couscous is cooking, cut tomatoes, peppers, green onions, and chop pistachios. Set aside.

To make the vinaigrette, in a medium bowl, combine 2 Tbsp. za'atar spice, 1 Tbsp. and 1 tsp. za'atar tahini, ½ cup sherry vinegar and salt; whisk in oils. Combine all remaining ingredients in a large bowl (reserving some green onions and feta cheese for garnish) and toss with vinaigrette. Taste and add more za'atar spice and salt if desired. Garnish with green onion, feta cheese, and whole pistachios.

RAS EL HANOUT CHICKEN KEBABS WITH TAHINI SAUCE

KEBAB INGREDIENTS

1 lb. chicken thighs, cut into chunks
4 tbsp. Roland® Ras el Hanout
4 cloves garlic, minced
Salt and pepper, to taste
Juice of one lemon
Roland® Bamboo Skewers, 8-12 inches in length

TAHINI SAUCE

1/2 cup Roland® Tahini
1/4 cup lemon juice
1 clove garlic, crushed
1/4 cup cold water
1 tsp. Roland® Fine Sea Salt
1 tbsp. fresh parsley, finely chopped

DIRECTIONS

Place skewers in a bowl with warm water and soak for at least one hour. Cut chicken thighs into chunks. In a shallow bowl, toss chicken, spices, garlic, and lemon juice until chicken is evenly coated. Cover bowl, place in refrigerator and let chicken marinate for at least 2 hours and up to 6 hours. While chicken is marinating, make the tahini sauce by combining all ingredients in a small mixing bowl, set aside. Take chicken out of the refrigerator and thread four to five pieces of chicken onto each skewer. Grill or bake the chicken until internal temperature reaches 165°. Serve with tahini sauce.

Marinated chicken kebabs are dressed with a creamy tahini sauce to make a flavorful appetizer or entrée for spring and summer.



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