

URM FOODSERVICE

Your Only
LOCAL
Foodservice Distributor

PEIRONE
PRODUCE CO.
— EST. 1945 —



PRICES EFFECTIVE JUNE 3RD THRU JUNE 9TH 2019

53486-7 (5 lb.)

**Portabella
Mushrooms**

\$22⁴⁵

Market continues to remain steady with no changes going into next week.
Quality is good and supplies are adequate to meet current demand.

53480-0 (50 lb.)

**Jumbo
Yellow Onions**

\$12⁶⁹

Supplies remain steady as we look to transition into
new harvest areas.

53522-9 (50 lb.)

**#2 Baker
Potatoes**

\$8²⁹

Expect rising markets on larger size 40 - 70 count through the
summer months until new crop harvest begins in August.

53748-0 (25 lb.)

**9 Count
Cantaloupe**

\$22²⁵

Market is currently seeing the best quality on the domestic fruit. Brix/sugar
levels are ranging from 12%-16% with good internal and external color.

53879-3 (34 lb.)

**Honey Kiss
Melons**

\$30²⁶

Round, cantaloupe-like shape and pale light netting on rind. Inner
flesh is light golden-orange with a sweet, soft texture.

53792-8 (20 lb.)

**Pineapple
(6-7 Count)**

\$19⁸⁰

Supplies are looking steady, with quality reported as good.

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URM

Bite
ANNUAL MAGAZINE



Take advantage of our June Road Show deals all month long.

Included in our June Bite Magazine are promotions on
deli, frozen, grocery, disposable and chemical items.

Learn about food safety tips, our chemical program,
customer rewards and more.

Prices, products and printing errors are subject to change without notice. Some products are an average portion or case price. Quantities are subject to stock on hand.

Center of the Plate *Specials*



91814-4 (2/5 lb.)
**Kings Command Beef
Finger Steaks**

\$56⁴⁹

91375-6 (5 lb.)
**Icelandic
Haddock Fillet** (with ice)

\$34⁰⁹

91622-1 (72/2.25 oz.)
**Kings Command
Chicken Fry Steak**

\$29⁵⁹

93238-4 (6/2 lb.)
**Farmland Smoked/Sliced
Canadian Bacon**

\$46²⁹

MUSHROOM & CANADIAN BACON FRITTATAS

Ingredients:

- Cooking spray (URM #43625)
- Smoked Canadian bacon (URM #93238-4)
- Shredded hash browns (URM #95735)
- Jumbo yellow onion (URM #53480-0)
- Portabella mushrooms (URM #53486-7)
- 2 uncooked scallions; chopped
- ½ tsp ground coriander (URM #435837)
- ¾ tsp dried thyme (URM #42647)
- 4 large eggs (URM #55504)
- ½ cup milk (URM #59962)
- 2 Tbsp, chopped fresh parsley (URM #54647)
- ½ tsp table salt (URM #23565-5)
- ¼ tsp black pepper (URM #42622-1)
- 1/4 cup goat cheese crumbled



Directions:

- Preheat oven to 375°F. Place rack in lower third of oven. Coat a 12-hole standard muffin tin with cooking spray; set aside.
- In a nonstick skillet over medium-high heat, cook Canadian bacon until just brown, about 2 minutes; remove from skillet and set aside.
- Off heat, coat skillet with cooking spray; set over medium-high heat. Add hash browns and onion to skillet; cook, stirring occasionally.
- Remove from skillet and set aside.
- Off heat, recoat skillet with cooking spray; set over medium-high heat. Add mushrooms and scallions to skillet; cook, stirring occasionally, until mushrooms are soft, about 5 minutes. Stir in coriander and thyme; remove from heat and set aside.
- In a mixing bowl, whisk together eggs, egg whites, milk, parsley, salt and pepper; stir in mushroom mixture and cooked bacon.
- Evenly divide hash brown mixture among prepared muffin holes; press down on mixture so it forms an even bottom and sides.
- Spoon about ¼ c egg mixture over potato layer; crumble 1 tsp cheese over each.
- Bake frittatas until egg is cooked through, about 25-30 minutes. Let cool slightly and remove from pan with a knife. Serve warm.