

# SOUS CHEF

BY CARDINAL

TM

## INTRODUCING SOUS CHEF BY CARDINAL™ IN FIVE ELEVATED ENTRÉE VARIETIES



**Sous Chef by Cardinal™** is a line of gourmet, restaurant-quality, at home meals without the delivery fees. This premium line of gourmet entrées are available in five varieties, detailed on the back of this page, with side and wine pairing recommendations.

**Product Name:** Sous Chef by Cardinal™

**Headquarters:** Brampton, ON

**Industry:** Meat Processing & Food Production

**Heating Instructions:** Simply remove entrée from wrap, place in a bowl to microwave 1-2 minutes, or place in a pan, heat 4-5 minutes on stove top. Heat rice and protein separately.

LEARN MORE AT [SOUSCHEF.CA](https://souschef.ca)



## OUR PRODUCTS:



### 1 CHICKEN TIKKA MASALA

Inspired by traditional Southeast Indian heritage, this familiar flavour profile is intended to feed the soul of any Chef. Toasted cardamom, turmeric and garam masala blossom to bring out flavour worth sharing.

**SUGGESTED PAIRING:** Buttery naan, raita and a glass of crisp Pinot Grigio, Chardonnay or Riesling.



### 2 MARSALA BRAISED CHICKEN

Exploring the bold, rich flavours of coastal southern Italy, the Marsala wine's deep notes harmonize the decadence of a cream and mushroom demi-glacée, creating a balanced flavour experience.

**SUGGESTED PAIRING:** Frisée and radicchio salad, and a glass of old world Barolo or Soave.



### 3 FIERY CHICKEN ARRABBIATA

A bright vibrant sauce that balances the sharpness of tomatoes, with deep garlic spice notes. A true Roman tradition showcasing a perfect blend of crushed red peppers, black pepper and tomato sauce.

**SUGGESTED PAIRING:** Al dente penne, soft buffalo mozzarella, side of olive oil roasted zucchini and a glass of Chianti or Rosé.



### 4 RUSTIC BEEF BOURGUIGNON

Rooted in the rustic traditions of Northern France, and refined in the early kitchens of Paris, this recipe embodies the decadence of French cuisine. Enhanced with bold wine flavours, while staying true to the simplicity of the French countryside.

**SUGGESTED PAIRING:** Crusty French baguette and a glass of Burgundy or Unoaked Chardonnay.



### 5 SZECHUAN BRAISED BEEF

Exploring the complexity of a region rich in historical storytelling through food, in Szechuan, China. This deeply braised flavour profile balances the vibrant notes of Szechuan peppercorn with traditional braising spices.

**SUGGESTED PAIRING:** Bok choy, seared cabbage and a glass of Lambrusco or Riesling.

Sous Chef by Cardinal™ has a suggested MSRP of \$15.99 per entrée (perfect for two) and can be found nationwide, in the Home Ready Meal section of major grocery stores like Sobeys, Walmart and Costco.

**For more information, media inquiries, or to request a sample, please contact:**

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**LEARN MORE AT** [SOUSCHEF.CA](https://www.souschef.ca)

### About Cardinal Meats

Cardinal Meats is a proudly Canadian, family-owned company with a 100-year legacy of innovation, quality, and leadership in the meat industry. Since its founding, the Cator family has remained at the helm, ensuring a steadfast commitment to excellence, food safety, and premium products. From burgers to fully cooked food products, Cardinal Meats continues to set industry standards with cutting-edge technology and a passion for delivering the best to Canadian families and businesses. As the company celebrates a century of Cator family leadership, it remains dedicated to shaping the future of meat processing, while honouring its rich heritage. For more information, visit: [cardinalmeats.com](https://www.cardinalmeats.com).