

THE STREET FOOD COMPANY



SUMMER **BOOKLET** 2025

Perfect for elevating your summer menus, this book is packed with vibrant dishes—from the fiery kick of a Jerk Chicken Bao Bun and aromatic Katsu Tikka Masala Burger to smoky Moroccan Grilled Chicken and a fresh Greek Cannellini Salad. Bring the heat this summer with bold global flavours!



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FOODIES ON A MISSION

Our journey is sparked by our founder's back-packing adventures and eating his way around the globe, from the traditional and fresh flavours of Pad Thai along Bangkok's Khao San road and spicy chilli crab in the buzzing city of Singapore to smoky Cuban chorizo hotdogs in Havana and chilling out on an LA beach with sticky Korean short rib tacos from a local food truck.

Eager to bring these adventurous flavours back to the UK and share the same experiences through amazing food, The Street Food Company was born to produce uncompromising and exciting world food and flavours inspired by foodie destinations all around the globe.

With over a decade of experience helping customers premiumise their menus with our range of Ready-To-Use Sauces & Pastes and creating mind-blowing recipes and food concepts, we're now taking your taste buds on another sensational escapade with our Premium Ready Meals and Flavourful Prepared Meats.

WE CREATE EXCITING
WORLD FOOD & FLAVOURS

READY MEALS: Our Premium Street Food Ready Meals are an easy way to offer on-trend dishes and cuisines to attract diners, boost spend, improve margins and leave guests wanting more!

SAUCES & PASTES: Versatile and ready-to-use sauces and pastes make it easy & quick for any kitchen to add the world's most exciting flavours across their menus.

PREPARED MEATS: Our new range of flavourful prepared meats brings delicious pulled meats to your menu. Versatile and ready-to-use, they make it easy to amp up a variety of dishes. Simply heat and serve!



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BAJA FISH NACHOS

SERVES: 10 PORTIONS
CHILLI: 1 MILD

INGREDIENTS

200g **Street Food Mexican Chilli Orange Paste**
200g crème fraîche / yoghurt
500g tortilla chips
750g crispy fish pieces
300g grated cheddar cheese

Slaw

50g **Street Food Mexican Chilli Orange Paste**
25g orange juice
300g shredded carrot & cabbage

Optional garnishes: chopped coriander, lime, pomegranate seeds

METHOD

1. Prepare fish pieces as per packet instructions.
2. Make dressing by combining Mexican Chilli Orange Paste with crème fraîche.
3. Combine slaw ingredients until well mixed.
4. Divide tortilla chips evenly into 10 portions. Top with fish pieces and cheese. Melt cheese under a grill then top with slaw, dressing and garnishes to serve.

JERK CHICKEN BAO BUN

SERVES: 10 BAO BUNS
CHILLI: 2 MEDIUM

INGREDIENTS

400g **Street Food Jamaican Spiced Apple Jerk Pulled Chicken**
10 hirata bao buns
50g mayonnaise

Optional garnish: sliced spring onion, crispy onions

Dressing

50g **Street Food Mozambican Coconut Piri Piri**
50g sweet chilli sauce

METHOD

1. Defrost Jamaican Spiced Apple Jerk Pulled Chicken. Empty pouch contents in a microwavable container and reheat in a 1.8kW oven for 1-2min or until piping hot. Stir well.
2. Combine dressing ingredients.
3. Reheat hirata bao buns as per packet instructions and spread each with mayonnaise; add pulled chicken and finish with dressing. Garnish and serve.

CHIMICHURRI

FISH & CHIPS

SERVES: 10 PORTIONS
CHILLI: 2 MEDIUM

INGREDIENTS

150g **Street Food Cuban Chimichurri**
150g mayonnaise
75g finely chopped pickled gherkins
1.2kg crispy fish goujons
10 portions fries
Lemon wedges to garnish

METHOD

1. Prepare fish goujons as per packet instructions.
2. Make dressing by combining Cuban Chimichurri with mayonnaise and chopped gherkins.
3. Top fish with 2 Tbsp dressing. Serve with fries and lemon garnish.

CUBANO SLIDER

SERVES: 10 SLIDERS
CHILLI: 2 MEDIUM

INGREDIENTS

250g **Street Food Cuban Mango Mojo Pulled Pork**
75g **Street Food Cuban Chimichurri**
75g mayonnaise
10 chorizo slices
75g grated cheese
10 sesame brioche slider buns

METHOD

1. Defrost Cuban Mango Mojo Pulled Pork. Empty pouch contents in a microwavable container and reheat in a 1.8kW oven for 1-2mins or until piping hot. Stir well.
2. Slice brioche buns; spread with Cuban Chimichurri and mayonnaise. Add pork, cheese and chorizo; cover with top bun. Warm in the oven for cheese to melt before serving.

SUMMER BBQ

INDONESIAN BBQ CHICKEN

SERVES: 10 PORTIONS – CHILLI: 2 MEDIUM

INGREDIENTS

150g **Street Food Nasi Goreng Paste**
100g orange juice
1kg whole chicken thighs (boneless & skinless)

METHOD

1. Make marinade by combining Nasi Goreng Paste with orange juice.
2. Toss chicken in marinade and leave to marinate overnight in chiller or for at least 30mins. Oven roast/grill and serve.

MOROCCAN GRILLED CHICKEN

SERVES: 10 PORTIONS – CHILLI: 1 MILD

INGREDIENTS

150g **Street Food North African Spice Paste**
100g thick yoghurt
1kg whole chicken thighs (boneless & skinless)

METHOD

1. Make marinade by combining North African Spice Paste with yoghurt.
2. Toss chicken in marinade and leave to marinate overnight in chiller or for at least 30mins. Oven roast/grill and serve.

KOREAN BBQ PORK STEAKS

SERVES: 10 PORTIONS – CHILLI: 0 NO CHILLI

INGREDIENTS

250g **Street Food Korean Bulgogi**
1kg pork steaks

METHOD

1. Toss pork in Korean Bulgogi and leave to marinate overnight in chiller or for at least 30mins. Oven roast/grill and serve.

STICKY LEMONGRASS TURKEY STEAKS

SERVES: 10 PORTIONS – CHILLI: 1 MILD

INGREDIENTS

150g **Street Food Burmese Lime Leaf & Lemongrass Paste**
100g sweet chilli sauce
1kg turkey steaks

METHOD

1. Make marinade by combining Burmese Lime Leaf & Lemongrass Paste with sweet chilli.
2. Toss chicken in marinade and leave to marinate overnight in chiller or for at least 30mins. Oven roast/grill and serve.

CURRYWURST

BEEF BURGER

SERVES: 10 PORTIONS
CHILLI: 1 MILD

I N G R E D I E N T S

10 beef burgers
10 brioche burger buns
10 cheese slices
150g mayonnaise
10 sausages
300g sauerkraut

Dressing

125g **Street Food Malay Curry Paste**
125g ketchup
50g mango chutney

M E T H O D

1. Oven grill / pan-fry beef burgers and sausages until cooked. Halve sausages lengthways.
2. Combine dressing ingredients.
3. Spread burger buns with mayonnaise. Build burger from bottom bun: add beef burger, cheese, 2 Tbsp dressing, sausage, sauerkraut and cover with top bun. Serve.

KATSU TIKKA

MASALA BURGER

SERVES: 10 PORTIONS
CHILLI: 2 MEDIUM

I N G R E D I E N T S

200g **Street Food Punjabi Tikka Masala Paste**
200g mayonnaise
50g mango chutney
10 crispy chicken pieces
10 brioche burger buns
10 cheese slices
Salad (e.g. sliced tomato, lettuce)
20 gherkin slices
Butter spread

M E T H O D

1. Make dressing by combining Punjabi Tikka Masala Paste with mayonnaise and mango chutney.
2. Prepare chicken as per packet instructions.
3. Butter burger buns. Build burger from bottom bun: add chicken, cheese, 3 Tbsp dressing, salad, gherkins and cover with top bun. Serve.

CRISPY THAI FISH BURGER

SERVES: 10 PORTIONS
CHILLI: 1 MILD

INGREDIENTS

125g **Street Food Burmese Lime Leaf & Lemongrass Paste**

175g sweet chilli sauce

10 crispy fish pieces

10 brioche burger buns

Butter spread

Slaw

50g **Street Food Burmese Lime Leaf & Lemongrass Paste**

50g mayonnaise

300g shredded carrot & cabbage

METHOD

1. Prepare crispy fish pieces as per packet instructions.
2. Make dressing by combining Burmese Lime Leaf & Lemongrass Paste with sweet chilli sauce
3. Prepare slaw by mixing shredded carrot and cabbage with Burmese Lime Leaf & Lemongrass Paste and mayonnaise; set aside.
4. Spread burger buns with butter. Build burger from bottom bun: add crispy fish, 2 Tbsp dressing and slaw and cover with top bun. Serve.

NACHO BURGER (VEGAN)

SERVES: 10 PORTIONS
CHILLI: 1 MILD

INGREDIENTS

150g **Street Food Mexican Chilli Orange Paste**

150g ketchup

10 vegan burgers

10 vegan brioche burger buns

10 vegan cheese slices

200g guacamole

Salad (e.g. shredded lettuce)

Crushed tortilla chips

Pickled jalapenos

METHOD

1. Make dressing by combining 150g Mexican Chilli Orange Paste with ketchup; set aside.
2. Prepare vegan burgers as per packet instructions.
3. Build burger from bottom bun: spread guacamole, add vegan burger, vegan cheese, 2 Tbsp dressing, salad, crushed tortilla chips, jalapenos and cover with top bun. Serve.



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MOROCCAN COUSCOUS SALAD

SERVES: 10 PORTIONS
CHILLI: 1 MILD

INGREDIENTS

300g cooked couscous
200g shredded carrot
200g tinned chickpeas, drained
100g crumbled wensleydale cranberry cheese
15g bunch mint, chopped (discard stems and chop leaves)

Dressing

150g **Street Food North African Spice Paste**
150g sweet chilli sauce

METHOD

1. Combine dressing ingredients.
2. Toss salad ingredients with dressing until well mixed. Serve.

FAJITA PASTA SALAD

SERVES: 10 PORTIONS
CHILLI: 1 MILD

INGREDIENTS

300g cooked penne pasta
200g diced peppers
200g tinned sweetcorn
100g grated cheddar cheese
15g chopped coriander

Dressing

150g **Street Food Mexican Chilli Orange Paste**
150g mayonnaise

METHOD

1. Combine dressing ingredients.
2. Toss salad ingredients with dressing until well mixed. Serve.

GREEK CANNELLINI SALAD

SERVES: 10 PORTIONS
CHILLI: 1 MILD

INGREDIENTS

300g tinned cannellini beans
200g diced cucumber
200g halved cherry tomatoes
100g crumbled feta
15g chopped parsley

Dressing

150g **Street Food Cuban Chimichurri**
150g thick yoghurt

METHOD

1. Combine dressing ingredients.
2. Toss salad ingredients with dressing until well mixed. Serve.

VIETNAMESE CHICKEN CURRY

SERVES: 10 PORTIONS
CHILLI: 1 MILD

INGREDIENTS

400g **Street Food Burmese Lime Leaf & Lemongrass Paste**
800ml coconut milk
1.2kg diced chicken thigh
600g sweet potato, cut into chunks
Chopped coriander to garnish

METHOD

1. Roast potato at 180°C fan oven for 20-30mins or until cooked.
2. In a saucepan, heat up some cooking oil to medium heat. Add chicken; stir fry for 2-3mins. Add Burmese Lime Leaf & Lemongrass Paste; mix well and stir fry for 1 min. Add coconut milk; mix well simmer covered for 15-20mins or until cooked and to desired consistency.
3. Add potatoes; mix well and heat through. Garnish and serve.

PINEAPPLE FISH CURRY

MALAYSIAN

SERVES: 10 PORTIONS
CHILLI: 1 MILD

I N G R E D I E N T S

400g **Street Food Malay Curry Paste**

400ml coconut milk

400g tinned chopped tomatoes

1kg white fish fillets

400g fresh pineapple, cut into chunks

400g tinned chickpeas

Chopped coriander to garnish

M E T H O D

1. In a saucepan, heat up some cooking oil to medium heat. Add pineapple; stir fry for 2-3mins. Add chickpeas and Malay Curry Paste; mix well and stir fry for 1-2mins. Add coconut milk and chopped tomatoes; mix well simmer for 3-5mins or to desired consistency.

2. Add fish; cook for 6-10mins or until cooked. Garnish and serve.



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