



ADDING PLANT-BASED OPTIONS TO YOUR MENU

Did you know that simply labeling menu items as plant-based/vegan can expand your customer base? Many customers prefer eating at restaurants that have clearly-labeled plant-based/vegan options on their menus.

Start by reviewing your current menu to assess which items are already plant-based (breads, buns, pastas, sauces, and soups, for example) or can easily be made plantbased (by omitting butter, cheese, or cow's milk, for example). Take a look at these examples of plant-based substitutes for popular favorites.

BURGER substitutes:

Impossible Burger® Beyond Burger®

BUNS:

Carry plant-based buns



CHEESE substitutes:

So Delicious Shreds® cheddar, mozzarella. cheddar jack

Violife® shreds, slices, parmesan

Follow Your Heart® shreds, slices, parmesan

Chao® cheese slices

Daiya® shreds, slices, blocks

CHICKEN SUBSTITUTES



PORK SUBSTITUTES

Beyond Sausage® (brat and hot Italian)

Field Roast® Smoked sausage, apple maple breakfast sausage, Italian sausage (all great for breakfast dishes)

MorningStar Veggie Pulled Pork®

Soyrizo[®] (chorizo substitute)

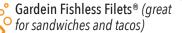
BEEF SUBSTITUTES

Beyond Meat Beefless Crumbles® (great for tacos, pasta sauces, and stews)

Gardein Meatless Meatballs® (great for pastas and meatball subs)

Gardein Beefless Ground® (great for tacos, pasta sauces, and stews)

FISH SUBSTITUTES



Verisoy Vegan Cutlass Fish® and Vegan Shrimp® (great for soups, ceviche, and fish tacos)



We can provide assistance with:

- adjusting your current recipes to make them plant-based while keeping the same quality and taste.
- providing new recipes for plant-based foods based on what types of foods you are interested in adding to your menu.

Plant-Based Vegan Menu

- creating a separate menu for customers wanting to eat plant-based
- providing samples of plant-based alternative products for you to try before adding to your menu

Education

- educating your staff on the meaning of terms like "plant-based," "vegan," "vegetarian," etc. (educating your staff can greatly improve customer satisfaction).
- cooking demonstrations for your staff on how to prepare plant-based options.

• promoting your plant-based options via our website, email, social media, vegan dining guide, and we can even coordinate a special event at your establishment to introduce plant-based options to your customers.

For more information, contact Animal Protection New Mexico's Promoting Plant-Based Eating program at plantbased@apnm.org



Soy, Almond, Rice, Coconut, Hemp





Earth Balance Butter® Miyoko's Cultured Butter®

Just Ranch® Just Thousand Island® Just Caesar® Just Mayo®

Follow Your Heart Ranch® Follow Your Heart Bleu Cheese®

Miyoko's Cream Cheese® Tofutti Cream Cheese®

Peanut butter (for toast, bagels)

Tofutti "Better than Sour Cream"®