



Indian Butter Chicken featuring BEN'S ORIGINAL™
INTERNATIONAL GRAINS™ Basmati Rice

**trusted
global
flavors**

A portfolio of in-demand grains
with authentic, international
flavors in every bite

**Ben's
Original™**

Authentic. Trusted. Trending.

Bring Gen Z, Millennials, and adventurous diners to the table. With 58% expecting global items and 65% valuing authenticity,¹ BEN'S ORIGINAL™ INTERNATIONAL GRAINS™ makes keeping your menu on-trend effortless.

Connect with global flavors

Global cuisine is no longer a specialty—it's a baseline expectation, with rice serving as the ultimate comfort-forward gateway. From authentic Indian basmati to fragrant Thai jasmine or creative fusion bowls, rice dishes build an instant emotional connection with the 9 in 10 diners who regularly seek out global flavors.¹

90%+

of American households now purchase global rice staples like Jasmine and Basmati, making these grains essential menu staples.¹



Mongolian Beef

Makes: 4 servings

Ingredients

- 1 cup BEN'S ORIGINAL™ INTERNATIONAL GRAINS™ Jasmine Rice, prepared
- ¾ cup cornstarch, divided
- ½ cup water
- 1 tablespoon vegetable oil
- 2 tablespoons garlic, minced
- 1 teaspoon fresh ginger, minced
- 1 cup water
- 1 cup soy sauce
- 1½ cups dark brown sugar
- 2 pounds flank steak
- 4 green onions, bias-sliced
- 2 tablespoons toasted sesame seeds

Directions

1. Make a slurry with ¼ cup cornstarch and ½ cup water. Set aside.
2. Heat oil in skillet. Add garlic and ginger and cook until fragrant, quickly followed by adding 1 cup water, soy sauce and brown sugar. Whisk the slurry into sauce. Bring to a boil, remove from heat and set aside.
3. Preheat fryer to 350°F.
4. Slice the flank steak against the grain into ¼-inch slabs. Dredge lightly in remaining cornstarch and let sit for fifteen minutes.
5. Deep-fry steak for two minutes or until crispy. Remove from oil and set aside.
6. Assemble: Toss steak and sauce together, plate them and garnish with sliced green onion. Serve with a side portion of rice garnished with the sesame seeds.



Authentic grain offerings

Basmati Rice, Jasmine Rice and Arborio Rice are the foundation for creating in-demand globally inspired dishes that appeal to today's adventurous diner.



BEN'S ORIGINAL™ INTERNATIONAL GRAINS™ Arborio Rice (2/5 lbs)

This short-grain rice, grown exclusively in the Lombardia and Piemonte regions of Italy, cooks to a smooth, creamy texture and is ideal for risotto recipes.

Product Number: 424875

NO ARTIFICIAL FLAVORS



BEN'S ORIGINAL™ INTERNATIONAL GRAINS™ Basmati Rice (2/5 lbs)

This Himalayan long-grain rice, prized for its nutty flavor and pleasant aroma, is a great way to bring fresh, international flavor to salads, entrées and sides.

Product Number: 424877

NO ARTIFICIAL FLAVORS



BEN'S ORIGINAL™ INTERNATIONAL GRAINS™ Jasmine Rice (2/5 lbs)

This long-grain jasmine rice from Thailand has a delicate scent and flavor that jazz up fusion, pan-Asian and Latin-inspired dishes.

Product Number: 424881

NO ARTIFICIAL FLAVORS



Elote Street Corn Arancini

Makes: 12 servings

Ingredients

2 cups BEN'S ORIGINAL™ INTERNATIONAL GRAINS™ Arborio Rice, prepared	2 large eggs
¾ cup unsalted butter	2 cups panko
½ cup all-purpose flour	¼ cup mayonnaise
¾ cup whole milk	¼ cup sour cream
1½ cups sweet corn, cooked	½ lime, juiced
1¼ teaspoons salt, divided	2 tablespoons chipotle in adobo, sauce only
¼ teaspoon black pepper	Cilantro for garnish
½ cup cotija cheese, finely grated	Cotija cheese for garnish

Directions

1. Melt butter in skillet. Add flour and stir until golden and cooked. Stir in milk and cook with constant agitation until thickened and simmering.
2. Remove from heat and fold in corn, 1 teaspoon salt, pepper, cotija and eggs. Refrigerate until completely cooled.
3. Once cooled, form into small balls and roll in panko. Place crusted balls in freezer for 30 minutes.
4. Combine mayonnaise, sour cream, lime juice, adobo sauce and remaining salt in a small bowl. Set aside.
5. Preheat fryer to 350°F.
6. Fry balls until fully cooked and golden. Remove, garnish with chipotle crema, cotija and cilantro. Serve.

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For recipes and inspiration, visit [MarsFoodservices.com](https://www.MarsFoodservices.com)

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