

Chef Demo Schedule



Meet us at
Booth
#4M086

Saturday, October 17

- 11:00 ★ Let's Get This Party Started with Blueberries!**
Dried blueberries take the stage in a selection of fresh and approachable dishes, including vibrant salads, crunchy granola and creamy yogurt combinations.
- 12:30 ★ SUSTA Showcase**
A creative sweetpotato omelet with candied pecans, accompanied by a granola-inspired side. Additional dishes will showcase cajun seasonings, flavorful dressings and a protein-packed shake on the side.
- 14:00 ★ Flavors from the West on the East [ft. Influencer Max Kreckel](#)**
A variety of nut butter bites, including a flavorful dipping sauce with chicken, and a breakfast-inspired couscous bowl and a sweet plum finish.
- 15:30 ★ Home Cooking in Minutes!**
Quick and approachable rice dishes, including a flavorful stir-fry with a creamy sriracha aioli and crispy rice complemented by bright citrus, honey and fresh herbs.

Sunday, October 18

- 11:00 ★ Going Nuts Over Pistachios!**
Pistachios showcased in both sweet and savory applications, including honey-roasted pistachios over fresh salads and a pistachio crust for seared tuna.
- 12:30 ★ USA Pulses Showcase**
A collection of creative, pulse-forward dishes, from crispy seasoned chickpeas and a warm white bean-tomato skillet to fragrant lentils and smashed green pea crostini, all finished with fresh herbs and bright citrus.
- 14:00 ★ Hazelnut Growers of Oregon Showcase**
Hazelnuts featured across a range of savory and sweet preparations, including a roasted vegetable caponata, creamy pasta with a nutty romesco-style sauce, a warm pastry bite and a flavorful pesto.
- 15:30 ★ Casual Classics Reimagined**
Garlic-butter toasted potato rolls paired with a spicy aioli and an open-faced chicken sandwich, alongside a curry stew featuring rice and savory tempeh.

Monday, October 19

11:00



Classic Americana Breakfast

A modern take on classic American breakfast favorites, featuring a selection of cheeses alongside savory egg dishes, breakfast sandwiches and morning bites.

12:30



OTA Showcase [ft. Influencer Max Kreckel](#)

A mix of bold and fresh flavors, including chicken quesadillas with a spicy kick, protein-packed sandwiches, using whole grain bread, figs and mint, accompanied by couscous dish with a sweet-savory twist.

14:00



Fast, Easy Appetizers

Simple, flavorful appetizers, featuring a spicy sauce paired with crispy chicken bites and noodles.

15:30



Potato Sliders & Open Faced Sandwiches

Comfort-food-inspired bites including beef and cheese sliders alongside open-faced sandwiches featuring a selection of meats, cheeses and toppings.

Tuesday, October 20

11:00



Southern Cooking with a Fresh Approach

A fresh take on Southern-inspired comfort food, pairing tempeh and dried fruit in a salad with a creamy, savory polenta dish featuring dried fruit and nuts.

12:30



WUSATA Showcase

A combination of seasonal flavors, featuring an apple cider vinegar mustard-glaze over seared hen, peach vinaigrette over fresh chopped greens, barley couscous with toasted pecans, green chickpea curry, and a pumpkin spice yogurt topped with roasted hazelnuts.

14:00



Southeast Asian Flavors, Global Approach

Bold sweet, spicy and savory flavors brought together in dishes, including hot honey-seasoned pistachios incorporated into rice and noodle preparations.

15:30



Nana's Favorite Recipe Remade for a New Generation

[ft. Influencer Max Kreckel](#)

A modern interpretation of a comforting family-style recipe, featuring pasta with a rich, nutty romesco-inspired sauce and a crunchy roasted nut topping.

Wednesday, October 21

11:00



To Vegans, with Love

Creative plant-forward dishes showcasing versatile vegan cooking, including crispy tempeh with noodles or rice and plant-based sandwiches.

12:30



Hazelnuts... in Italian?! YES

An Italian-inspired showcase featuring hazelnuts in savory dishes, including roasted vegetable caponata served with crisp accompaniments.

14:00



A-SALT on the Senses

An exploration of seasonings, with a variety of dishes demonstrating how different seasonings can transform everyday proteins, vegetables and grains.