QDOBA VISUAL AND FLAVOR PROFILES

Store and above-store leaders should use this document to:

- Assess each ingredient for visual appearance and specific flavors. Replace unsatisfactory ingredients if needed.
- Coach on improvement and **praise great flavors.**
- Use an aid when describing visual and flavor profiles during training.

CILANTRO LIME RICE - (1 HOUR ON THE LINE)

- ☐ Loose, individual, fully-cooked grains
- ☐ Subtle shine from oil
- ☐ Blended flavors of lime juice, salt and cilantro
- ☐ Fresh, bright green cilantro; pieces no larger than 1/8″ in. by 3/8″ in.

SEASONED BROWN RICE - (1 HOUR ON THE LINE)

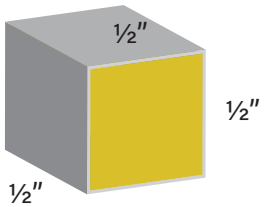
- ☐ Loose, individual, fully-cooked grains
- ☐ Reddish-orange color with fleck of red chilies
- ☐ Blended flavors of roasted tomato, garlic and chiles
- ☐ Delayed spice sensation

BLACK BEANS - (12 HOURS HELD HOT)

- ☐ Whole beans with limited skin detached
- ☐ Bright, ebony black color
- ☐ Thin broth consistency that covers beans and drains off easily
- ☐ Al dente texture (firm but not hard, yields to slight pressure but is not mushy)
- ☐ A blended flavor of lime juice, cumin and salt

GRILLED ADOBO CHICKEN - (1 HOUR ON THE LINE)

- ☐ Dark reddish tint from caramelizing the adobo marinade
- ☐ Char/grill marks
- ☐ Fully-cooked but still juicy, not dry
- ☐ 1/2 inch dice (squares)
- ☐ Adobo: Chipotle, ancho, onion, garlic, seasoning
- ☐ Firm texture from cooking at the right temperature



PULLED PORK - (2 HOURS ON THE LINE)

- ☐ Juicy, hand-shredded pork
- ☐ Not mushy
- ☐ Light grayish/green color
- ☐ No visible fat
- ☐ Blend of tangy tomatillo, garlic and lime flavors
- ☐ Mild spice
- ☐ Tender
- ☐ No larger than 2 inch pieces

SEASONED GROUND BEEF - (1 HOUR ON THE LINE)

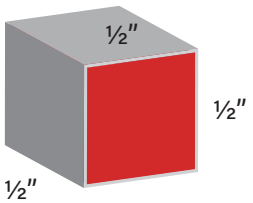
- ☐ Dark reddish/brown color from marinade
- ☐ Approximately the size of a green pea
- ☐ Adobo flavor with a hint of salt
- ☐ Well drained, but not dry
- ☐ Fresh in appearance

PINTO BEANS - (12 HOURS HELD HOT)

- ☐ Whole beans with limited skin detached
- ☐ Reddish, clay color
- ☐ Thin broth consistency that covers beans and drains off easily
- ☐ Al dente texture (firm but not hard, yields to slight pressure but is not mushy)
- ☐ A blended flavor of lime juice, cumin and salt

GRILLED STEAK - (1 HOUR ON THE LINE)

- ☐ Dark reddish tint from marinade
- ☐ Char/grill marks
- ☐ Medium-rare but still juicy
- ☐ Firm texture from cooking at the right temperature. Not dry.
- ☐ 1/2 inch dice (squares)
- ☐ Adobo: Chipotle, ancho, onion, garlic, seasoning



BRISKET BIRRIA - (3 HOURS ON THE LINE)

- ☐ Shredded meat
- ☐ Simmered in garlic, onion and chiles
- ☐ Juicy and tender

PLANT BASED IMPOSSIBLE™ - (1 HOUR ON THE LINE)

- ☐ Dark reddish brown tint from Brown Rice Seasoning
- ☐ Crumbles are approximately the size of a green pea (similar to ground beef)
- ☐ Should see diced onions throughout

FAJITA VEGETABLES - (1 HOUR ON THE LINE)

- ☐ Crisp, bright colors
- ☐ 3/8" inch in width
- ☐ Caramelized
- ☐ Al dente, not raw
- ☐ Char marks visible on vegetables
- ☐ Hints of Oregano and Salt
- ☐ Fresh in appearance

2" Length

3/8" width

HAND-SMASHED GUACAMOLE - (2 DAYS)

- ☐ Bright green color
- ☐ Visible pieces of cilantro, red onion, and jalapeño
- ☐ Smooth & creamy with small avocado chunks
- ☐ Fresh avocado, jalapeño, cilantro and lime flavor
- ☐ Creamy and slightly tart
- ☐ Should not have an overpowering onion flavor

HOMEMADE LIME TORTILLA CHIPS - (6 HOURS IN CHIP WARMER)

- ☐ Crispy, brittle texture
- ☐ Consistent golden color
- ☐ Apparent salt on each chip
- ☐ Whole triangle shape
- ☐ Dry appearance (no excessive oil)
- ☐ Chips should have minimal bubbles for optimal crunch
- ☐ Individual chips, not stuck together
- ☐ Crisp corn flavor
- ☐ Hint of lime and salt

CORN TACO SHELLS - (48 HOURS)

- ☐ Crispy, brittle texture
- ☐ Golden yellow
- ☐ Un-chipped, whole tortilla
- ☐ Dry appearance (no excessive oil)

PICKLED JALAPEÑOS - (5 DAYS)

- ☐ Bright Green
- ☐ White Center
- ☐ Crisp, slightly sweet, heat

PICKLED ONIONS - (5 DAYS)

- ☐ Sliced red onion, pickled in-house in lime juice
- ☐ Bright red color

PICO DE GALLO - (24 HOURS PREPPED)

- ☐ Brightly colored fresh tomatoes, red onions, and cilantro with jalapeño puree
- ☐ Juicy with a small amount of liquid in the pan
- ☐ Slightly spicy and tart from the lime juice
- ☐ Mild spice

NOTE: Drain tomatoes for a minimum 4 hours before prep to ensure the mix of ingredients is uniform.

ROMAINE LETTUCE - (12 HOURS)

- ☐ Individual, evenly cut pieces
- ☐ Bright green with no browning or wilting
- ☐ Completely washed (debris-free)
- ☐ Crunchy and cold

¼" width ☐

FRIED TORTILLA SHELLS - (48 HOURS)

- ☐ Crispy, golden, brittle texture,
- ☐ Consistent shape
- ☐ No chips in tortilla
- ☐ Dry appearance (no excessive oil)
- ☐ Crisp, with minimum bubbles
- ☐ Light and flaky

CITRUS LIME VINAIGRETTE - (MANUFACTURER'S PRODUCTION DATE)

- ☐ A citrusy vinaigrette with lime and a touch of honey
- ☐ Typical vinaigrette appearance, light in color
- ☐ Fresh and light tasting

PICANTE RANCH DRESSING - (7 DAYS MIXED)

- ☐ Blend of sour cream, salsa roja, and chile crema
- ☐ Red orange creamy dressing
- ☐ Hint of spice

3-CHEESE QUESO - (2 HOURS ON THE LINE)

- ☐ Light orange cheese sauce with creamy yellowish color
- ☐ Visible pieces of tomato and peppers
- ☐ Creamy without visible lumps
- ☐ Mild to medium spice cheese sauce

QUESO DIABLO - (2 HOURS ON THE LINE)

- ☐ Dark orange cheese sauce
- ☐ Visible pieces of tomato and peppers
- ☐ Creamy without visible lumps
- ☐ Smoky chile flavors
- ☐ Spice level 3/4

SOUR CREAM - (72 HOURS IN A BOTTLE)

- ☐ Grade A cultured cream
- ☐ Creamy pourable sour cream

SHREDDED CHEESE - (72 HOURS)

- ☐ Shredded 3-cheese blend made with Asadero, Queso Quesadilla, and Sharp Cheddar
- ☐ Finely shredded
- ☐ Fluffed and clump-free

COTIJA CHEESE - (7 DAYS AFTER OPENING)

- ☐ Made in the traditional Mexican style, cotija is a hard, crumbly flavorful cheese
- ☐ Made with Grade A milk
- ☐ Crumbled and dry texture
- ☐ White in color

JALAPEÑO VERDE - (2 DAYS)

- ☐ Roasted jalapeños, aji peppers, cotija cheese, and cilantro
- ☐ Visible specks of finely chopped cilantro
- ☐ Creamy bright green sauce
- ☐ Thick consistency
- ☐ Heat level 4/4

CHOPPED CILANTRO - (24 HOURS)

- ☐ Fresh and fragrant
- ☐ Medium-to-dark green
- ☐ No visible whole leaves, no long stems

¼" width ☐

CHILE CORN SALSA - (3 DAYS PREPPED)

- ☐ A blend of sweet corn, poblano chiles, red bell peppers, red onion, jalapenos, and lime juice
- ☐ Visible pieces of yellow corn, green poblano pepper, red bell peppers, green chopped cilantro, and diced red onions
- ☐ Corn is fresh with no milky liquid present
- ☐ Cilantro must be bright green in color and not dark or wilted
- ☐ Mild sweetness from the corn and slight lime juice flavor
- ☐ Heat level 1/4

SALSA VERDE - (3 DAYS PREPPED)

- ☐ Salsa with flavors from slightly tart tomatillos, cilantro, oregano, and cumin.
- ☐ Jalapeños and garlic add medium-level heat and flavor to salsa
- ☐ Bright green salsa with visible pieces of cilantro
- ☐ Fresh flavor, citrus notes from the tomatillos
- ☐ Heat level 2/4

SALSA ROJA - (7 DAYS PREPPED)

- ☐ Fire roasted tomatoes, garlic, and spices blend together for this hot salsa (but not hot enough to detract from the flavors)
- ☐ Spicy flavor from the green chiles
- ☐ Fire roasted flavor from the tomatoes
- ☐ Rich red color
- ☐ Heat level 3/4

ROASTED TOMATO SALSA - (3 DAYS PREPPED)

- ☐ Roasted tomato salsa is made with fire roasted tomatoes, onion, garlic, lime juice, and fresh cilantro
- ☐ Mild in spice and loaded with flavor
- ☐ Reddish color with visible pieces of roasted tomatoes blended with fresh cilantro
- ☐ Cilantro must be bright green in color, must not be dark or wilted
- ☐ Heat level 1/4

ROASTED TOMATO SALSA - (3 DAYS PREPPED)

- ☐ Our hottest salsa made with fire roasted tomatillos, garlic, and habanero chiles
- ☐ Red-tinted tomatillo puree with roasted flecks and visible seeds
- ☐ Spicy, tangy, and slightly smoky salsa
- ☐ Heat level 4/4

CHILE CREMA - (5 DAYS PREPPED)

- ☐ Light orange sauce
- ☐ Visible specks of Chipotles
- ☐ Heat level 2/4

FLAVORS VERIFIED BY: