Porter adds crew recipes to onboard menu



Flight Attendant Kevin Joseph’s Jerk chicken dish

Porter Airlines has introduced three dishes inspired by employee recipes to its onboard menu following its Taste of Porter competition, held as part of the airline’s 20th birthday celebrations.

The initiative invited team members to submit recipes within specified criteria, attracting more than 100 entries reflecting a range of cultures, personal stories and culinary favorites. Porter selected two entrees and an appetizer, which are now available onboard where meals are offered.

The winning dishes include the Chicken Teriyaki Bowl with maple and teriyaki glaze, submitted by Ottawa-based Purser Hisae Tsuwako; the Jet-Stream Mild Jerk Chicken Bowl, inspired by Toronto Pearson-based Flight Attendant Kevin Joseph’s recipe; and the Mediterranean Chickpea Salad from Billy Bishop Toronto City Airport-based Purser Makayla Jefford.

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Ottawa-based Purser Hisae Tsuwako's Maple Glazed teriyaki chicken bowl

Tsuwako drew on her Japanese and Canadian background for her recipe, combining Japanese flavors with Canadian ingredients. Joseph, a chef and Jamaican native, took inspiration from the jerk chicken flavors he grew up with and its role in bringing people together.

Jefford’s experience living with celiac disease informed her Mediterranean Chickpea Salad, with an emphasis on protein and vegetables.

“Living with celiac disease, I wanted a high-protein, veggie-packed dish,” Jefford said. “One bite tastes like fresh Mediterranean seaside dining.”

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Mediterranean chickpea salad from Billy Bishop Toronto City Airport-based Purser Makayla Jefford

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