

## SEASONAL SALADS

# SEASONAL PRODUCE CHECKLIST

- ❑ Hearty leaves: RSS Harvest Crisp Blend, RSS Heritage Blend, RSS Baby Spinach, RSS Chopped Collard Greens, RSS Shredded Kale, and radicchio.
- ❑ Ancient grains: Red quinoa, farro, amaranth, wild rice, fonio, bulgur wheat, couscous, buckwheat, and chia seeds.
- ❑ Protein toppers: Grilled chicken, blackened fish, fried garbanzo beans, seared ahi, shredded duck confit, and prosciutto bits.
- ❑ Caramelized produce: MFC Apples, MFC Pears, RSS Pineapple Chunks and Spears, RSS Onions, RSS Carrot Coins, cranberries, pomegranate seeds, persimmons, quince, sweet potatoes, and winter squashes.



# SEASONAL SALADS

## MENU IDEAS: HARVEST CRISP BLEND WITH APPLES & GRAPES



*Hearty leaves tossed with crunchy, tart apples and sweet grapes—this versatile salad is dressed with a tangy balsamic and topped with Manchego cheese and candied walnuts for balance.*

Serves 8

½ C	Golden Balsamic vinegar
2 tsp.	RSS Peeled Garlic, minced
1 Tbsp.	Honey
1 tsp.	Dijon mustard
1 tsp.	Kosher salt
¼ tsp.	Freshly ground black pepper, to taste
2/3 C	Olive oil
32 oz.	Ready-Set-Serve (RSS) Harvest Crisp Blend
2 large	Markon First Crop (MFC) Granny Smith Apples, sliced
3 C	MFC Seedless Red Grapes, halved
½ C	Candied Walnuts
½ C	Manchego cheese, shaved

Combine vinegar, garlic, honey, mustard, salt, and pepper. Whisk in olive oil until fully incorporated.

Toss Harvest Crisp Blend, apples, grapes, and walnuts with vinaigrette. Serve with shaved cheese on top.

## HOLIDAY PREP

# SEASONAL PRODUCE CHECKLIST

- ❑ **Cranberry pairings:** MFC Fresh Ginger, MFC Oranges, RSS Orange Sections, MFC Jalapeno and Serrano Chile Peppers, MFC Pears, RSS Peeled Pearl Onions, and RSS Peeled Shallots.
- ❑ **Pumpkin, yam, and winter squash partners:** RSS Sliced Onions, RSS Triple-Washed Spinach, MFC Apples and Pears, MFC Carrots, and RSS Trimmed Leeks.
- ❑ **Hearty greens:** RSS Harvest Crisp Blend, RSS Shredded Kale, RSS Shredded Green and Red Cabbage, RSS Wild Arugula, RSS Chopped Collard Greens, and RSS Shredded Brussels Sprouts.
- ❑ **Roasted apple and pear mates:** MFC Fennel, MFC Ginger, RSS Peeled Shallots, MFC Rosemary and Thyme, cranberries, and red currant berries.
- ❑ **Cruciferous vegetables:** RSS Bite-Size Broccoli & Cauliflower Florets, RSS Chopped Green and Red Cabbage, and RSS Halved Brussels Sprouts.



## HOLIDAY PREP

### MENU IDEAS: TANDOORI-SPICED BRUSSELS SPROUTS WITH CRANBERRIES



The unique blend of curry and cranberry are combined in this dish to give Brussels sprouts worldly flavors. Using RSS Halved Brussels Sprouts takes the prep out of the kitchen!

Serves 4

- 2 T olive oil
- 1 C Ready-Set-Serve Diced Red Onions
- 2 tsp. curry paste
- 1 Serrano chile pepper, sliced
- 48 RSS Brussels Sprouts Halves
- 2/3 C fresh cranberries
- Salt and pepper, to taste

Heat oil in a large skillet. Cook onions in oil until translucent. Stir in curry paste and Serrano; cook two more minutes. Add Brussels sprouts and cranberries; continue cooking until both have softened and are cooked through but not soggy.

Season with salt and pepper and serve.