



MARKON
FIRST CROP®

PURPLE PERFECTION

Markon First Crop® (MFC) Eggplant adds earthy flavors and unctuous texture to recipes across the globe. Roast, char, fry, or pickle—this Mediterranean favorite can be used in myriad ways. Because with Markon, you not only get premium farm-to-table produce, you'll also get inspiration, innovation, and transparency. Five-star cuisine starts with five-star ingredients.



MARKON FIRST CROP EGGPLANT

BENEFITS

Our eggplants are grown year-round in the most desirable farming regions of California by the most dependable growers—and always backed by Markon's 5-Star Food Safety® Program. Look for them packed in our eco-friendly recyclable, wax-and staple-free cartons.

PREPARATION INSPIRATION

- Roast MFC Eggplant and RSS Peeled Garlic; purée with RSS Lemon Juice, Kalamata olives, Italian parsley, basil, and olive oil; spread on crostini.
- Toss RSS Baby Spinach with chopped and roasted MFC Eggplant, sliced MFC Cucumbers, and feta cheese; drizzle with sun-dried tomato dressing.
- Combine MFC Eggplant and RSS Sliced Onions with cumin, cayenne, and olive oil, then roast until tender; drizzle with pomegranate molasses and sprinkle with RSS Cilantro.
- Arrange roasted rounds of MFC Eggplant, sliced MFC Tomatoes, fresh mozzarella, and whole basil leaves concentrically around serving plate; serve with balsamic dressing.
- Sauté sliced MFC Eggplant and MFC Bell Peppers; deglaze with soy sauce, mirin, Chinese five-spice powder, RSS Peeled Garlic, and minced ginger and serve over rice.



MENU INSPIRATION

Char sweet, yet smoky eggplant wedges and top with tangy goat cheese, crunchy lettuces, and nutty pignoli.

| Description | Pack Size | Markon Code |
|-------------|-----------|-------------|
| Eggplant | 24 CT | 91797 |
| | 3 CT | 91798 |
| | 18 CT | 91799 |

HANDLING

Refrigerate immediately; optimum storage is 45°-50° F/7°-10° C at high humidity with adequate circulation. Keep away from ethylene-producing items.

To learn more, please contact your sales representative.