



MARKON
FIRST CROP

FLAVOR GROWN RIGHT IN

Markon First Crop® (MFC) Fennel adds the complex, sophisticated flavors of celery and savory licorice to both raw and cooked dishes. These aromatic bulbs are crisp and crunchy with green feathery fronds that taste of fresh dill. 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 FENNEL

BENEFITS

Our fennel is 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

- Toss shaved MFC Fennel, radicchio, red quinoa, and MFC Mint; serve with blood orange vinaigrette.
- Bake flatbread or pizza dough topped with chopped MFC Fennel, olives, garlic confit, and grated Emmental cheese.
- Shave raw fennel into coleslaw mixes and toss with a creamy dressing like buttermilk Ranch; serve with barbecued meats or fried chicken.
- Toss thinly chopped fennel with raw Brussels sprouts and a citrus-based vinaigrette for an ideal warm-weather salad.
- Bake sliced fennel until caramelized and crunchy; add to green salads as a crouton substitute.



MENU INSPIRATION

Nutty avocado balances the citrusy orange and anise flavors of fennel—great as a stand-alone salad or a base for grilled fish.

Description	Pack Size	Markon Code
Fennel	12 ct.	95078

HANDLING

Refrigerate immediately; optimum storage is 34°-36° F/1°-2° C at high humidity with adequate circulation. Keep away from ethylene-producing items.

To learn more, please contact your sales representative.