



MARKON
FIRST CROP®

SUBTLE FLAVOR WAS NEVER THIS DISTINCTIVE

Markon First Crop® (MFC) Trimmed Belgian Leeks are mild cousins of the allium family. With the green tops and roots removed, these chef-worthy ingredients are easier to handle and lend sophisticated, onion-like flavor to recipes. 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.



MENU INSPIRATION

This delicate, flaky fish is enhanced by the flavors of Markon First Crop Trimmed Belgian Leeks and fava beans.

HANDLING

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

MARKON FIRST CROP TRIMMED BELGIAN LEEKS

BENEFITS

Markon First Crop (MFC) Trimmed Belgian Leeks have a mild, crisp onion-like flavor. These long-necked leeks have a crisp, crunchy texture, making them perfect for soups, salads, and comfort foods. Available year-round, MFC Trimmed Belgian Leeks are grown and harvested in the premier growing regions of California, Arizona, and Mexico, and are backed by Markon's 5-Star Food Safety® Program.

PREPARATION INSPIRATION

- Braise leeks in butter, white wine, and vegetable broth until tender; chill and garnish with snipped chives and crumbled bacon.
- Roast chopped fennel and leeks until browned on edges; serve with poultry or steaks.
- Arrange sliced potatoes and leeks in a baking dish; pour Bechamel sauce over the top and grate cheese to coat, then bake until bubbly.
- Saute chopped leeks, onions, one large potato, and broccoli until browned; simmer in stock until tender, then puree into a thick soup.
- Char halved and blanched leeks on the grill; serve with dipping sauces like romesco or chimichurri.

Description	Pack	Markon Code
Belgian Leeks, Trimmed	5#	95083

To learn more, please contact your sales representative.