



**MARKON®**  
FIRST CROP

## **GREENS READY FOR GREATNESS.**

Markon First Crop® (MFC) Green Leaf, Iceberg, and Romaine Lettuces are harvested only after inspection for maturity, flavor, texture, color, and weight to offer the highest possible yields. 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 LETTUCES

## BENEFITS

Our green leaf, iceberg, and romaine lettuces are harvested in the prime farming regions of Arizona and California by the most dependable growers – and are always backed by Markon's 5-Star Food Safety® Program. Our blends offer 100% usable product, as well as fixed weight and yield.

## PREPARATION INSPIRATION

- Slather whole wheat bread with RSS Avocado Pure Pulp; top with sliced heirloom tomatoes, crisp bacon strips, and MFC Premium Iceberg.
- Combine MFC Green Leaf with chopped figs and hazelnuts; dress with warm bacon vinaigrette.
- Offer a traditional Caesar salad using chopped MFC Romaine, RSS Lemon Juice, RSS Peeled Garlic, olive oil, anchovies, and shaved Parmesan.
- Mix together bulgur wheat, chopped MFC Tomatoes, RSS Green Onions, RSS Lemon Juice, roasted RSS Peeled Garlic, RSS Parsley, MFC Mint, and MFC Iceberg; serve tabbouleh with warm pita.
- Grill MFC Romaine until slightly charred; serve with lemon-chive buttermilk dressing.



## MENU INSPIRATION

Spicy shrimp and sweet pears complement this earthy romaine salad—great as a sharable starter or entrée.

Description	Pack Size	Markon Code
Green Leaf, Premium	6 ct.	91808
	12 ct.	91810
	24 ct.	91820
Iceberg, Premium	6 ct.	91985
	24 ct.	91970
Romaine, Premium	6 ct.	92557
	12 ct.	92560
	24 ct.	92570

## HANDLING

Refrigerate immediately; optimum storage is 34°-36° F/ 1°-2° C at high humidity with adequate circulation. Keep away from ethylene-producing items (such as apples, avocados, bananas, and tomatoes). Do not ice or freeze. Rotate stock properly.

To learn more, please contact your sales representative.