

MARKON
FIRSTCROP


## MARKON FIRST CROP CANTALOUPE AND HONEYDEW MELONS

## BENEFITS

MFC Cantaloupe and Honeydew Melons are grown yearround in the most desirable farming regions of California by Markon's long-time grower/partners, and are always backed by Markon's 5-Star Food Safety ${ }^{\circledR}$ Program.

## PREPARATION INSPIRATION

- Layer green leaf fillets, crisp applewood bacon, and sliced cantaloupe on whole wheat.
- Mince honeydew, cantaloupe, pineapple, red bell peppers, Serrano chile peppers, and cilantro; serve relish over grilled fish and chicken.
- Toss MFC Cantaloupe with watercress, sliced Serrano ham, and Marcona almonds; drizzle with red pepper vinaigrette.
- Add chopped honeydew, cucumber, mint, and baby dill to cooked couscous; serve with grilled meat kebabs.
- Toss romaine hearts with cantaloupe cubes, sliced celery, chopped red radishes, and mint leaves; serve.

| Description | Pack Size | Markon Code |
| :---: | :---: | :---: |
| Cantaloupe | 9 ct . | 97400 |
|  | 12 ct . | 97401 |
|  | 15 ct . | 97402 |
|  | 18 ct . | 97403 |
|  | 9-12 ct. | 97404 |
|  | 15-18 ct. | 97405 |
| Honeydew | 4-9 ct. | 97425 |
|  | 5-6 ct. | 97426 |
|  | 6-8 ct. | 97427 |
|  | 6-9 ct. | 97428 |
|  | 8-9 ct. | 97429 |
|  | 5 ct . | 97430 |
|  | 6 ct . | 97431 |
|  | 4 ct . | 97432 |
|  | 8 ct . | 97433 |
|  | 9 ct . | 97434 |

## HANDLING

Refrigerate immediately; optimum storage is $36^{\circ}-42^{\circ} \mathrm{F} /$ $5^{\circ}-6^{\circ} \mathrm{C}$ at high humidity with adequate circulation. Rotate stock properly.

