





## **MENU INSPIRATION**

Offer a hearty vegetarian option with umami-flavored Portabella mushrooms stuffed with healthy kale and rainbow chard, crunchy pine nuts, and creamy Fontina cheese.

### **HANDLING**

Refrigerate immediately; optimum storage is 34°-36° F/1°-2° C at high humidity with adequate circulation.

# MARKON FIRST CROP MUSHROOMS

#### **BENEFITS**

Our mushrooms are grown year-round by the most dependable growers in California—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**

- Sauté MFC Shiitake, Portabella, and Crimini Mushrooms; arrange on oiled pizza dough; top with grated Pecorino Romano cheese and bake.
- Simmer mushrooms in ginger-garlic broth; add spinach and serve.
- Mix together grilled MFC White Mushrooms, chopped MFC Cherry Tomatoes, and RSS Wild Arugula; stir in mayonnaise and country mustard; serve with burgers and grilled meats.
- Toss RSS Spring Mix with slices of sautéed MFC Mushrooms, Parmesan croutons, and creamy garlic dressing.
- Add sautéed mushrooms and chopped chicken to cheese quesadillas.

Description	Pack Size	Markon Code
Chopper	5#	92023
Foodservice	10# 5# 10#	92054 92028 92055
Random Size	10#	92088
Button No. 2 Sliced	5# 5#	92019 92089
Baby Crimini	10# 5#	92090 92046
Crimini	5# 10#	92049 92039
Sliced Crimini	5# 10#	92041 92038
Oyster	2# 3#	92115 92051
Baby Portabella	5# 5#	92052 92059
Baby Portabella, Sliced Portabella Caps 4"	5# 5#	92070 92056
Portabella Caps 5"-6" Portabella Caps 4.5"	5# 3#	92062 92063
Portabella Caps 5.5"	5#	92069