





MENU INSPIRATION

A great alternative to lettuce-based salads, this dish combines the earthiness of Brussels sprouts with the licorice-like flavors of fennel.

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). Store unused portion in original bag Rotate stock properly.

READY-SET-SERVE BRUSSELS SPROUTS

BENEFITS

Ready-Set-Serve® (RSS) Brussels Sprouts are fully trimmed and ready to use right out of the bag. These tiny green cabbages are harvested year-round by our dependable, long-time grower-partners – and are always backed by Markon's 5-Star Food Safety® Program. They are plate-ready and do not need to be rinsed, saving you time and labor. Look for them packed in our eco-friendly recyclable, wax-and staple-free cartons.

PREPARATION INSPIRATION

- Finely dice and use to top tacos and tostadas.
- Add to stir-fries and curries.
- Shred and use to line sandwiches and burgers.
- Roast with a host of herbs and spices for craveworthy sides.
- Delicious in gratins, cole slaws, soups, pasta—even on pizza.
- Pan-fry RSS Brussels Sprout Halves with onions, Serrano chiles, curry powder, and fresh cranberries for a unique holiday side dish.
- Toss shaved RSS Brussels Sprouts and MFC Fennel; toss with a bright, citrusy vinaigrette and serve as a salad or with grilled fish and poultry.
- Mix RSS Brussels Sprouts Halves with the juice and zest of MFC Lemons, creamy honey Dijon dressing, and red pepper flakes—substitute for potato or macaroni salads.
- Wrap steamed RSS Brussel Sprout Halves with salty bacon and grill until crisp!

Description	Pack Size	Markon Code
Brussels Sprouts, Whole	3/2#	91619
Brussels Sprouts, Halves	2/5#	91618