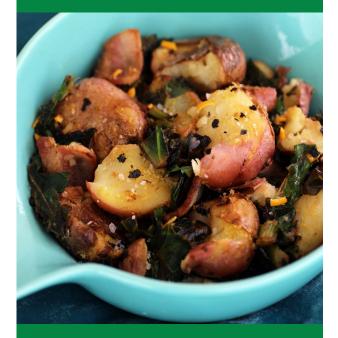
READY-SET-SERVE®

SOUTHERN MEETS SIMPLE.

Markon's Ready-Set-Serve® (RSS) Collard Greens are grown and packaged to make busy chefs' jobs easier and reduce back of the house labor by being ready to use right out of the bag. Because with Markon, you not only get premium farm-to-table produce, you'll also get inspiration, innovation, and transparency. All so you can do what you do best.





MENU INSPIRATION

These hearty, chopped leaves are dependable, versatile, and virtually indestructible. Collards hold their own with roasted meats and vegetables, like these red potatoes.

READY-SET-SERVE COLLARD GREENS

BENEFITS

Ready-Set-Serve[®] (RSS) Collard Greens are coarsely chopped and ready to use right out of the bag. These hearty leaves 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

- Add RSS Collard Greens to slow-and-low braises like pork shoulder or beef brisket so they soak up the flavor-packed juices; serve as a side dish and/ or garnish.
- Toss with RSS Bite-Size Broccoli Florets, MFC Asparagus, MFC Trimmed Belgian Leeks, and peas; patty, dip into chickpea batter, and fry. Delicious with creamy labneh cheese or other savory dips.
- Sauté RSS Collard Greens until tender and serve with mashed sweet potatoes and cornmeal-fried shrimp; a true Southern dish!
- Toss raw RSS Collard Greens with soba noodles, MFC Cucumbers, RSS Shredded Carrots, and julienned MFC Red Bell Peppers; drizzle with sesame-soy vinaigrette.
- Fry RSS Collard Greens and RSS Sliced Onions in pork fat; deglaze with stock and simmer until tender, then stir in barbecue sauce. Great with ribs, potato salad, and pulled pork.

Description	Pack Size	Markon Code
Chopped Collard Greens	6/2#	95075

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.