

# WE TRIM THE BEANS. AND THE PREP TIME.

Markon's Ready-Set-Serve<sup>®</sup> (RSS) Trimmed Green Beans are triplewashed and snipped at the ends, saving time and money by reducing in-house labor. Crunchy, verdant, and healthy, these classic ingredients add mildly grassy flavor and toothsome texture to your favorite savory recipes. 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**

Tender, subtly sweet green beans get salt and crunch from a prosciutto wrap. Ideal as appetizers or with grilled steaks and chops.

## READY-SET-SERVE TRIMMED GREEN BEANS

#### **BENEFITS**

Toothsome RSS Trimmed Green Beans are harvested year-round by our dependable, longtime grower-partners—and always backed by Markon's 5-Star Food Safety<sup>®</sup> Program. Look for them packed in our eco-friendly recyclable, waxand staple-free cartons.

#### **PREPARATION INSPIRATION**

- Char RSS Trimmed Green Beans in a wok; deglaze with an umami-rich sesame-soy sauce.
- Add steamed beans to mayonnaise-based summer salads like potato, macaroni, and creamy chicken.
- Skip the lettuce and toss together steamed RSS Trimmed Green Beans, halved MFC Cherry Tomatoes, charred corn kernels, MFC Basil, and a garlicky house vinaigrette.
- Dredge RSS Trimmed Green Beans in an egg bath and panko breadcrumbs; deep fry and serve with multiple dipping sauces.
- Substitute RSS Trimmed Green Beans for potatoes in a creamy, cheesey gratin; add a bit of grated fresh horseradish to balance flavors.
- Add chopped RSS Trimmed Green Beans to a pan of caramelized onions; when browned, cool and stir into quiche batter, then bake in puff pastry crust.
- Wrap RSS Trimmed Green Beans in thinly sliced pancetta; grill until meat is crisp and beans are tender, then serve with beef or poultry.

Description	Pack Size	Markon Code
Trimmed Green Beans	2/5#	91390

### HANDLING

Refrigerate immediately; optimum storage is 40°-45° F/ 4°-7° 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. Store unused portion in original bag. Rotate stock properly.