

Leafy Salads

ASSEMBLY GUIDE

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tasty.

NEW

Thai Coconut Chicken Salad

Order Code: LEAF009 | TBC



1 Lettuce Mix



2 Salad Base

3
Add Garnish



Recommended
dressing
Chilli & Lime



NEW

Roast Beetroot & Feta Salad

Order Code: LEAF010 | TBC



1 Spinach Leaf



2 Salad Base

3
Add Garnishes



Recommended dressings
Balsamic or Italian



Chicken Caesar Salad

Order Code: LEAF001 | 392177



1 Cos Lettuce Leaf



2 Salad Base

3
Add Garnish



Recommended
dressing
Caesar



THE SALADS WITH GLOVED HANDS ONCE IN THE DISPLAY CROCK!

Leafy Salads

ASSEMBLY GUIDE

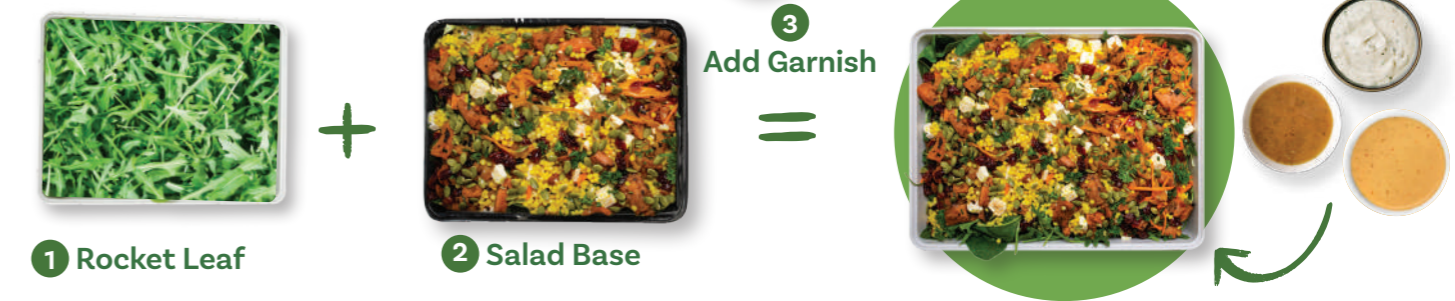
Roast Vegetable Salad

Order Code: LEAF003 | 392193



Saffron Cous Cous Salad

Order Code: LEAF007 | 413148



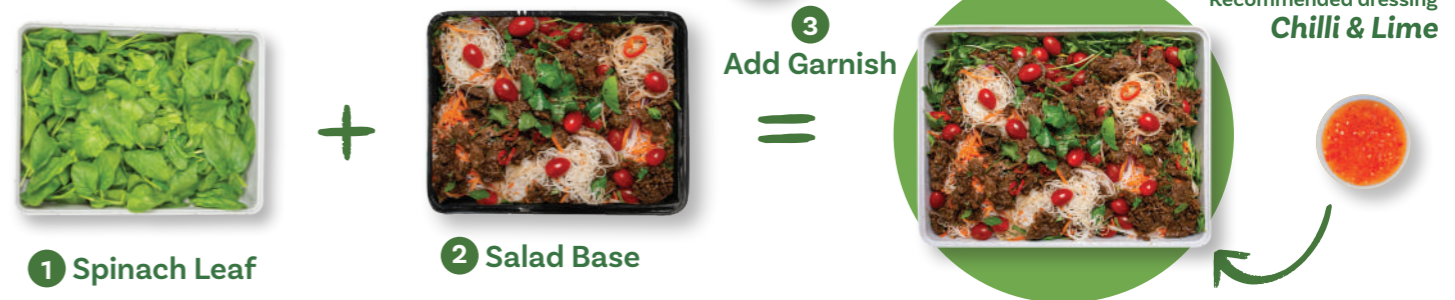
Tandoori Chicken Salad

Order Code: LEAF004 | 413114



Thai Beef Salad

Order Code: LEAF008 | 413180



Chicken Pesto Pasta Salad

Order Code: LEAF005 | 413185



DRESSINGS

Top with preferred salad dressing before serving to your customer.

Customers may prefer no dressing, that's okay too!

Caesar Dressing
LEAFD01 | 448892

Ranch Dressing
LEAFD01 | 448902

Balsamic Dressing
LEAFD07 | 974380

Italian Dressing
LEAFD09 | 974267

Chilli & Lime Dressing
LEAFD08 | 974369

Thousand Island Dressing
LEAFD10 | 974217

REMEMBER TO OFFER YOUR CUSTOMERS
'A LITTLE' OR 'A LOT'
OF THEIR DRESSING CHOICE



HOW TO ASSEMBLE YOUR SALAD

simply
tasty.

STEP 1



Prepare your container

STEP 2



Tip leafy base into container

STEP 3



Place seasonal toppings over leafy base.

STEP 4



Sprinkle the garnishes

*Where a garnish is required

TRAINING VIDEO



We have recorded a comprehensive video to help support your team post training and provide ongoing guidance to new and existing staff.

Scan the QR code to watch how simple it is to tip and display our leafy salads.

To place your order, call our sales team on **03 5443 1388**, email us on info@jking.com.au or visit our website jking.com.au for online ordering

CHEAT SHEET

- Don't add salad dressing for product behind the deli. Dress each individual order at time of serving.
- If your container starts looking empty, transfer to a shallow container.
- Leftover salad? Re-purpose any leftover salads into delicious wraps the next day.
- For the best taste, make sure each customer serve has a balance of leafy base, toppings and garnishes.

*Ask your customer how much dressing they prefer.