

# New Leafy Salads

## Assembly Guide

simply  
tasty.

### Chicken Caesar Salad

Order Code: LEAF001



1 Leafy Greens



2 Salad Base

3 Add Garnish



Recommended dressings  
Caesar



### Mediterranean Meatball Salad

Order Code: LEAF002



1 Leafy Greens



2 Salad Base



Recommended dressings  
Tzatziki, Ranch  
or Red Wine  
Vinaigrette



### Roast Vegetable Salad

Order Code: LEAF003



1 Leafy Greens



2 Salad Base

3 Add Garnish



Recommended dressings  
Red Wine  
Vinaigrette or  
Tzatziki



"ZHUZH" THE SALADS WITH GLOVED HANDS ONCE IN THE DISPLAY CROCK!

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### Tandoori Chicken Salad

Order Code: LEAF004

Recommended dressing  
**Tzatziki**



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1 Leafy Greens

2 Salad Base

### Chicken Pesto Pasta Salad

Order Code: LEAF005

Recommended dressing  
**Ranch or Tzatziki**



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1 Leafy Greens

2 Salad Base

### Supergreen Falafel Salad

Order Code: LEAF006

Recommended dressing  
**Red Wine Vinaigrette  
or Soy Fusion**



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1 Leafy Greens

2 Salad Base

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### Saffron Cous Cous Salad

Order Code: LEAF007



1 Leafy Greens



2 Salad Base



3  
Add Garnish



Recommended dressing  
**Red Wine  
Vinaigrette or  
Tzatziki**



### Thai Beef Salad

Order Code: LEAF008



1 Leafy Greens



2 Salad Base



3  
Add Garnish



Recommended dressing  
**Thai Dressing**



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

## FINAL STEP—Dressing!

Top with preferred salad dressing before serving to your customer.

- › Caesar
- › Tzatziki
- › Red Wine Vinaigrette
- › Soy Fusion
- › Ranch Dressing
- › Thai Dressing

\*Mix and match any dressing & salad combination. See our recommended pairings on the previous pages.

## 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.