

CHEF'S TOYBOX

EXOTIC TASTY FAVORITES

Week of June 20th, 2022

OUR PURPOSE: Connecting the world to share food and care for one another

OUR MISSION: Delivering success for our customers through industry-leading people, products and solutions.



Rhubarb

20640 | 20# case

Although rhubarb is a vegetable, it is often put to the same culinary uses as fruits. Most commonly cooked with sugar & used in pies, crumbles, cocktails, pickled & more.

Cherries

10449 | 15# case

California cherries have a sweet, mildly tart flavor well suited for both savory and sweet preparations. Eat them raw, make jam, or pickle.

Peach

11450 | 20# case

Enjoy the soft & sweet first taste of summer!

Apricot

10220 | 18# case

Apricots can be used in both raw and cooked applications, and in every type of dish from appetizer to dessert.

Breakfast Radish

21860 | 24 ct

This radish has a cylindrical shape with a dark pink color that tapers to a white ended root. Offering a mild radish flavor, the French Breakfast offers a mild spicy savor with a touch of sweetness.

Squash Blossoms

21952 PREORDER | 25ct clam

Enjoy this delicate flower by dipping them into a light egg batter and frying, stuffed with herbs and cheese, or try them raw in a salad.

Nectarines

11254 | 25# case

This smooth-skinned variety of peach is packed with vitamins, mineral & antioxidants. Enjoy fresh or cook into jams & pies.

Dragonfruit

10430 | 5# case

Visually stunning, mildly sweet flavor described as a blend of pear & kiwi. Spoon into your salad or favorite smoothie for a refreshing treat.

Lady Peas

21303 PREORDER | 10# case

Summertime staple - the sweet flavor and creamy texture of lady peas are a feature in many Southern dishes.

Black Eyed Peas

21301 PREORDER | 6/10oz

Another summer favorite, the black eyed pea is believed to have a mythical power to bring you good luck.