

#### WHITE ASPARAGUS

106540 | 1/11 lb.

White asparagus is simply a green asparagus that is grown under the soil without receiving any sun rays, preventing the process of photosynthesis and development of chlorophyll to occur. White asparagus have a delicate less pronounced flavor, people compare it to a cross between peas and turnips. White asparagus can be enjoyed steam, roasted, grilled, pureed into a velvety soup or even pickled.

#### **APPLE BABY GALA**

100900 | 1/10 lb.

These little beauties are sweet, crisp and have a delightful bouquet. A cross between golden delicious and pippin apples. Great for appetizers and perfect for school lunchboxes and amenities.

## PEAR ASIAN BUTTERSCOTCH

169150 | 11/12 ct.

A popular variety known for its butterscotch flavor. Green- to yellow-brown russeted skin surrounds crisp, juicy, flavorful white flesh.

### LETTUCE KALERA MINI ROMAINE

142310 | 1/10 lb.

Great option to maximize the health benefits of your salad. 8 calories and 1-2 grams of carbohydrates per cup. Excellent source of potassium and other minerals such as calcium, phosphorous, and magnesium. Packed with vitamins C,K, and folate. Crisp texture, deep taste.

#### **MICRO BULLS BLOOD**

150640 | 8 oz.

icro Bull's Blood consists of young, edible seedlings that are a part of a line of specialty microgreens grown by Fresh Origins Farm in San Diego, California.Micro Bull's Blood has a delicate texture with a mild, sweet, subtly nutty, and earthy, beet-like flavor.

## TOMATO HEIRLOOM BLACK

192700 | 1/10 lb.

While often referred to as "black" tomatoes, most of these heirloom tomato varieties are more of a maroon or purple-brown color. Black tomatoes tend to have an earthy, almost smoky sweetness to them, with a bit less acid than red tomatoes. The flavor profile is often referred to as "smoky, complex and wine-like".

# CAULIFLOWER MIXED CILOR

117100 | 6 ct.

Colored cauliflower holds the same firmness, crumbly florets, and texture as its white counterpart, with subtle differences in taste. Orange cauliflower is also dubbed "cheddar" cauliflower, though it tastes nothing like cheese. Its flavor is mild, slightly sweet, and creamy. Similarly, purple cauliflower is mild and slightly sweet with nutty nuances.

#### **QUINCE**

179260 | 28 ct.

Quince resemble a large, lumpy yellow pear with skin that may be smooth or covered with a woolly down depending on variety. A characteristic common to all varieties is their strong aromatic fragrance, a muskywild, tropical-like perfume. Astringent and sour, the flesh cannot be eaten raw and requires cooking to be edible. The fruit becomes a rich candy-like paste when slowly cooked and turns a deep apricot color with floral honeyed flavors.

