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DISTRIBUTORS

# CHEF ZACH PRESENTS

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# *Spring salad w/strawberry Balsamic Vinaigrette*

## *Ingredients*

- #04681 – Fennel 1 oz - 0.11 per oz
- #04649 – Red onion 1oz - 0.04 per oz
- #04408 – Strawberry 5 oz - 0.35 per oz
- #10341 – Candied walnuts 4 oz - 0.72 per oz
- #19527 – Goat cheese 4 oz - 0.41 per oz
- #07636 – Arcadian blend 6 oz - 0.18 per oz
- #15684 – Balsamic vinaigrette 4 oz - 0.18 per oz

Start by blending 2 cups of strawberries and 2 cups of balsamic vinaigrette to create the dressing. Next shave the fennel and the red onion, and also destem the strawberries and slice them also. You can candy your own walnuts or buy them already done. Finally crumble the goat cheese then build you salad on top a bed of greens.

\$8.37 per completed salad

# *Chard grilled Pork tenderloin with a Fresno cherry salsa*

## *Ingredients*

- #13706 – Pork tenderloin 10 oz - 0.14 per oz
- #17326 – Fresno peppers 3 oz – 0.26 per oz
- #04583 – Cilantro 4 oz – 0.09 per oz
- #04502 – Shallots 5 oz – 0.34 per oz
- #04550 – Limes 3 - 0.40 each
- #02717 – Cherries ½ lb – 0.15 per oz
- #04664 – Yellow peppers 5 oz – 0.22 per oz
- #17643 – Honey 3 oz – 0.21 per oz
- #04126 – Wild rice 6oz – 0.27 per oz

In large bowl mix 3 oz of sliced Fresno peppers (can sub other peppers as needed), 4 oz of cilantro, 5 oz of diced shallots, 3 limes juiced, ½ lb of pitted and destemmed cherries, 5 oz of diced yellow peppers, and 3 oz of honey also salt and pepper to taste. Place 6 oz of cooked rice on plate then fan cut the pork loin over the rice and top with about 4 oz of salsa. The salsa will be around 0.21 per oz when finished.

\$4.64 per completed dish

# *House made ice cream sandwich*

## *Ingredients*

- #01515 Peanut butter cookies 2oz – 0.33 each
- #02980 – Fudge brownie blitz 6 oz – 0.22 per oz

Bake of the cookies and let cool then take two cookies and place 6 oz of ice cream in between wrap with wax paper and freeze over night.

\$1.98 per sandwich