



PREMIER

THE POWER OF PARTNERSHIP



The Scoop Premier Healthy Retail Promotion featuring US Foods® Nourish

## **SUPERCobb** SALADS

*Classic flavor and fanfare with less calories!*



# THE SUPERCobb SALAD

Invented in 1937 by Hollywood Brown Derby owner Bob Cobb, the Cobb Salad quickly became as famous as many of the celebrities who favored it. With colorful rows of ingredients over a bed of greens, it had great looks along with outstanding taste. But the classic Cobb, as well as many of the variations that followed, also tended to be high in calories, sodium and cholesterol.

Enter a shining new star on the culinary scene: SuperCobb Salads.



SuperCobb Salads have flavor and fanfare comparable to that of classic Cobbs. Flavor continues to take the lead but better nutrition plays an important supporting role. Since this blockbuster of an idea is also easy to produce, it's bound to be a hit with your service staff as well as with your customers:

- **Make it a double feature:** This promotion includes 10 outstanding recipes. You'll offer only two at a time. Small operations can run it at their Chef's Table for two days, bigger cafés might want to run it for a week.
- **Set the stage:** All ingredients for the two recipes you choose are laid out mis en place. It's colorful, convenient and easy to customize. But to keep the action moving fast, those are the **ONLY** ingredients customers can choose from.
- **Enjoy the perks and profits:** It's a premium salad concept that commands a premium price point.

Let the show begin!

Although the ingredients are largely the same, we recommend that you **DO NOT** offer SuperCobb Wraps and SuperCobb Salads in the same promotion. The ingredient portions vary greatly, as do the station set-ups. If you try to run both at the same time, service will be slower and assembly potentially confusing. Break SuperCobb Wraps and SuperCobb Salads into separate promotions at least two weeks apart.

# SETTING THE STAGE

Customers will enjoy the air of freshness and colorful arrays of ingredients. Seeing their selection quickly prepared to order adds authenticity to the show. It's a premium product and presentation that commands a premium price.

It takes only a glance at the menu or ingredients to see that SuperCobb Salads are great menu items. Yet unlike many such offerings, these salads are indisputably delicious. It's the great taste that'll be the buzz.

Serve 'em up and see for yourself. The promotion should run for a minimum of 2 days in a smaller operation and at least a week in larger facilities, with some good staging options in between.

## Promotion Staging Options

LOCATION SIZE	PROMOTION	MENU
Small Facilities	Day 1 – Wednesday	Offer two SuperCobb Salads
	Day 2 – Thursday	Offer two different pre-assembled SuperCobb Salads
Large Facilities	<b>Option 1</b> – Week-long Promotion	Offer 2 SuperCobb Salads each day of the week-long promotion. Give the customers the option to change ingredients from the existing salad mise en place at your station.
Large Facilities	<b>Option 2</b> – Mid-Week Three Day Promotion	Set up your mise en place to deliver two SuperCobb Salads each day of the promotion. Make them to order and customize the salads if requested by customers.

## MIXING SALADS FOR CUSTOMERS

Aside from the outstanding taste, the most distinctive beauty of the Cobb Salad is its presentation. The bursts of fresh, wholesome, colorful ingredients layered atop the field of fresh greens might as well symbolize the National Flag of Flavor.

Most customers love the look, and that's how you should routinely serve your SuperCobb Salads. But in the spirit of customer service to all, you should also give a nod to those who prefer to have their salad mixed by the station attendant. Have him or her ask each customer if they want their salad mixed. If the answer is yes, the attendant can simply put the lid on the salad and shake it to let the dressing evenly coat the salad ingredients.

### Station Set-Up

The best location to run SuperCobb Salads is at your Chef's Table or cooking display station. Set up your cold mise en place for speed in the order in which the ingredients will be plated. Always work from left to right. Since you will be setting up the station for only two SuperCobb Salads at one time, you should have ample room to separate the ingredient arrays for each. When dressing is appropriate, have it in squeeze bottles at the end of the line. Salad greens can be placed into salad containers prior to service and stacked conveniently next to the station.

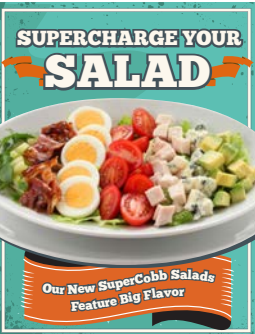


# MARKETING MATERIALS

Your clients will love hearing about your healthier menu. Patient Services will be thrilled. However, promoting a healthier menu to café customers needs to be more tactful.

Traditional restaurant marketing wisdom cautions against pushing good nutritional value. As one pundit put it, “Calling your food ‘healthy’ is good for the image and the kiss of death for sales.”

The marketing tools in this guide will deliver the right message to every audience.



**FLYER**  
Post at your café entrance, on department bulletin boards and in other high traffic areas around your facility.



**MONITOR MESSAGING**  
Provide this to your facility communications department to include in the full-screen message cycle on monitors around your facility. Also post it as a smaller “snipe” on your dining services website.



**POS SIGNAGE**  
Add menu item names, descriptions and prices, and display at your point of service.

# PRICING STRATEGIES

**Introduce a new product ... ALWAYS introduce a new price!**

Considering the added value for this amazing promotion, this is a perfect opportunity for you to increase your check average! These promotional salads should be priced higher than your everyday entrée salads.

SUPERCobb SALAD MENU ITEM	FOOD COST	SUGGESTED SELLING PRICE
Roast Cauliflower Lentil SuperCobb Salad	2.29	5.29
Turkey Feast SuperCobb Salad	2.35	5.29
Portobello & Fig SuperCobb Salad	2.66	5.99
San Fernando Chicken SuperCobb Salad	2.42	5.39
Dockside Shrimp SuperCobb Salad	2.69	5.99
Mushroom Trio SuperCobb Salad	2.65	5.99
Farmstand Chicken SuperCobb Salad	2.59	5.89
Roast Pork Artichoke SuperCobb Salad	2.83	6.29
Arctic Orange Sole SuperCobb Salad	2.59	5.89
Charleston Chicken SuperCobb Salad	2.46	5.49
<b>AVERAGE COST</b>	2.55	5.69

## Value-Priced or Premium-Priced?

As you can see, the average cost of SuperCobb Salads is approximately the same. While we are confident that institutional customers can be charged up to \$8.99 for these delicious salads, you may want to value price them between \$6.99 and \$7.99. A \$6.99 selling price generates a 45% average product cost.

However, your pricing strategy should take into consideration the financial objectives of your individual operation. These SuperCobb Salads are guaranteed to be best-selling menu items. You should feel confident setting a higher selling price range - \$6.99 to \$7.99 if that is more in tune with your gross profit objectives.

Always round selling prices up to the nearest 9.

## PRODUCT INFORMATION

US Foods® and Premier have collaborated to develop a product line that is a game changing exclusive to the industry – a suite of 15 key products are more flavorful than their higher fat, higher calorie and higher sodium counterparts. These aren't "lesser substitutions." They are tasty, versatile, permanent ingredient replacements that, when universally applied to your patient and cafeteria menus, can produce astounding improvements in nutritional value, flavor and consumer satisfaction.

Add these to ingredients with lots of vitamins, minerals and/or anti-oxidants, and customers, clients and culinarians alike will agree that they never tasted so good.

US FOODS SCOOP PRODUCTS		
<b>Patuxent Farms® Premium Chicken Breast Strips</b> <i>US FOODS® Nourish</i> <ul style="list-style-type: none"> <li>- Whole muscle</li> <li>- Low sodium</li> <li>- Unbreaded</li> <li>- Fully Cooked</li> <li>- Unseasoned</li> <li>- Grill-marked</li> </ul>	<b>Glenview Farms® Greek Yogurt Cream Cheese</b> <i>US FOODS® Nourish</i> <ul style="list-style-type: none"> <li>- 6/3 lb. and 100/1 oz. available</li> <li>- 4g of protein per serving and 33% less fat than traditional Glenview Farms cream cheese</li> </ul>	<b>Monarch® Stir Fry Base</b> <i>US FOODS® Nourish</i> <ul style="list-style-type: none"> <li>- Gluten-free</li> <li>- No added MSG</li> <li>- No high-fructose corn syrup</li> <li>- Reduced sodium – 55% less sodium than Chef's Line® Korean BBQ Sauce</li> <li>- Meets AHA sodium limit of 140 mg/15 mL</li> </ul>
<b>Hilltop Hearth® Ancient Grainwich</b> <i>US FOODS® Nourish</i> <ul style="list-style-type: none"> <li>- Made with unbleached flour, natural fermentation and ancient grains</li> <li>- 9-grain mix</li> <li>- Good source of fiber</li> </ul>	<b>Cross Valley Farms® Superfood Salad</b> <i>US FOODS® Nourish</i> <ul style="list-style-type: none"> <li>- Loaded with vitamins</li> <li>- Fresh cut</li> <li>- High quality, consistency and uniformity</li> <li>- Prewashed and ready to use</li> </ul>	<b>Monarch® Organic Sodium-Free Seasoning Blend</b> <i>US FOODS® Nourish</i> <ul style="list-style-type: none"> <li>- Sodium-free</li> <li>- Organic</li> <li>- Kosher</li> <li>- Blend of seasonings and dried vegetables</li> <li>- Free from food irradiation</li> </ul>
<b>Roseli® Kale Pesto</b> <i>US FOODS® Nourish</i> <ul style="list-style-type: none"> <li>- Nut-free</li> <li>- Low sodium</li> <li>- High in Vitamin A</li> <li>- Color holds over shelf life</li> </ul>	<b>Chef's Line® Precooked Brown Rice &amp; Quinoa Blend</b> <i>US FOODS® Nourish</i> <ul style="list-style-type: none"> <li>- A gluten free grain blend</li> <li>- 5 g of protein per serving</li> <li>- Low sodium</li> <li>- Pre-cooked</li> </ul>	<b>Monarch® Brown Gravy Mix</b> <i>US FOODS® Nourish</i> <ul style="list-style-type: none"> <li>- Low sodium</li> <li>- A low-fat food</li> <li>- More flavorful than other national-brand low-sodium products</li> <li>- Ready to use; just add water</li> </ul>
<b>Monarch® Poultry Gravy Mix</b> <i>US FOODS® Nourish</i> <ul style="list-style-type: none"> <li>- Low sodium</li> <li>- A low-fat food</li> <li>- More flavorful than other national-brand low-sodium products</li> <li>- Ready to use; just add water</li> </ul>	<b>Harbor Banks® Flour Dusted Alaskan Sole</b> <ul style="list-style-type: none"> <li>- Wild-caught Alaskan sole</li> <li>- Hand-cut</li> <li>- When pan-fried or oven-baked: 7 g of total fat, 280 g of sodium and 1.5 g of saturated fat per serving</li> </ul>	<b>Cross Valley Farms® Superfood Slaw</b> <ul style="list-style-type: none"> <li>- Fresh-cut</li> <li>- Prewashed and ready to use</li> <li>- High-quality and clean product</li> <li>- Available year-round</li> </ul>
<b>Patuxent Farms® Lower Sodium Bacon</b> <ul style="list-style-type: none"> <li>- 45% reduced sodium as compared to our regular bacon</li> <li>- Center-cut, all pork</li> <li>- Frozen</li> <li>- Applewood-smoked</li> <li>- Laid-out, 18-22 slices per pound</li> </ul>	<b>Patuxent Farms® Lower Sodium Ham with Natural Juices</b> <ul style="list-style-type: none"> <li>- 45% reduced sodium as compared to USDA standards for ham</li> <li>- Natural juices, hardwood smoked</li> <li>- D-shaped</li> <li>- Made from one inside and outside muscle</li> </ul>	

# **SUPERCobb SALAD RECIPES**

## ROAST CAULIFLOWER LENTIL SUPERCobb SALAD

Roasted cauliflower, with lentils, black beans, celery root, cherry tomatoes, green beans, lemon caper parsley potatoes, chopped Romaine and Superfood Salad.

### INGREDIENTS

- 1/3 c Lentils
- 1/3 c Black Beans
- 1/3 c Roasted Cauliflower
- 1/3 c Blanched Diced Celery Root (fresh, flash blanched from cold to boiling then shock in ice bath)
- 1/3 c Blanched Green Beans
- 1/3 c Lemon Caper Parsley Potatoes
- 1/3 c Cherry Tomatoes, halved
- 1 c Chopped Romaine
- 1 c Cross Valley Farms® Superfood Salad
- 2 oz Lemon Vinaigrette

### Lemon Vinaigrette

- 1 c Lemon Juice
- 1 t Dry Mustard
- 3 c Blended Oil

Emulsify oil into dressing mixture with blender.

### PREPARATION

1. Fill salad bowl or disposable clear plastic container with chopped Romaine and Superfood Salad (keep separate – fill one half of the container with each)
2. Arrange the following ingredients on top of the greens
  - Lentils
  - Black beans
  - Cherry tomato halves
  - Roasted cauliflower florets
  - Blanched diced celery root
  - Blanched cut fresh green beans
  - Diced lemon caper parsley potatoes
  - Lemon vinaigrette
3. Ask customer if they would like you to mix the salad. If yes, top with lid and shake

# TURKEY FEAST SUPERCobb SALAD

Oven roast turkey, brown rice, cashews, shaved Brussels sprouts, honey, diced Granny Smith apples, chopped sweet white onion and diced butternut squash with chopped Romaine and champagne vinaigrette.

## INGREDIENTS

- 2 1/2 oz Julienned Jennie-O Roast Turkey
- 1/3 c Diced, Roasted Butternut Squash
- 1/3 c Chef's Line® Precooked Brown Rice & Quinoa Blend
- 1/3 c Diced Granny Smith Apples
- 1/4 c Diced Sweet White Onion
- 1/3 c Cross Valley Farms® Sautéed Shaved Brussels Sprouts
- 2 T Chopped, Roasted Cashews
- 2 c Chopped Romaine
- 1/2 tsp Honey
- 1 T Champagne Vinaigrette or (Option: Low-Fat Ranch Dressing)

### Champagne Vinaigrette

- 1 c Champagne Vinegar
- 3 c Extra Virgin Olive Oil

Combine and shake.

## PREPARATION

1. Fill salad bowl or disposable clear plastic container with chopped Romaine
2. Arrange the following ingredients on top of the greens
  - Julienned roast turkey
  - Precooked Brown Rice & Quinoa Blend
  - Diced roasted butternut squash
  - Diced Granny Smith apples
  - Diced sweet white onion
  - Sautéed shaved Brussels sprouts
  - Chopped cashews
  - Drizzle honey on top of salad toppings (from squeeze bottle)
  - Add champagne vinaigrette
3. Ask customer if they would like you to mix the salad. If yes, top with lid and shake

## PORTOBELLO & FIG SUPERCobb SALAD

Grilled Portobello mushrooms, asparagus, barley, almonds, baby kale and field greens with fresh figs, feta cheese crumbles, red wine vinegar and extra virgin olive oil.

### INGREDIENTS

- 2½ oz Cross Valley Farms® Sliced Portobello Mushrooms, grilled or roasted
- ⅓ c Cooked Barley
- ⅓ c Blanched Asparagus, cut on bias (1" pieces)
- ¼ c Figs, quartered
- 1 c Cross Valley Farms® Baby Kale Trio
- 1 c Field Greens
- 2 T Glenview Farms® Feta Cheese with Sundried Tomato and Basil
- 2 T Slivered Toasted Almonds
- 2 T Red Wine Vinegar and Extra Virgin Olive Oil (Option: 2 oz. Ranch or Blue Cheese Dressing)

### PREPARATION

1. Fill salad bowl or disposable clear plastic container with field greens and baby kale (keep separate – fill one half of the container with each)
2. Arrange the following ingredients on top of the greens
  - Grilled or roasted sliced Portobello mushrooms
  - Cooked barley
  - Blanched asparagus cut on bias
  - 1 ½ figs, quartered
  - Feta cheese crumbles
  - Slivered toasted almonds
  - Add red wine vinegar and extra virgin olive oil
3. Ask customer if they would like you to mix the salad. If yes, top with lid and shake

# SAN FERNANDO CHICKEN SUPERCobb SALAD

Premium Chicken Breast Strips with roasted cauliflower, Precooked Brown Rice & Quinoa Blend, carrot, raisins, toasted almonds, sweet white onion, chopped Romaine and napa cabbage blend, with sherry vinaigrette.

## INGREDIENTS

- 2 1/2 oz Patuxent Farms® Premium Chicken Breast Strips
- 1/3 c Roasted Cauliflower
- 1/3 c Chef's Line® Precooked Brown Rice & Quinoa Blend
- 1/3 c Julienned Fresh Carrots
- 1/4 c Diced Sweet White Onion
- 1/4 c Raisins
- 2 T Chopped Toasted Almonds
- 1 c Cross Valley Farms® Napa Cabbage Blend
- 1 c Chopped Romaine
- 2 T Sherry Vinaigrette

## PREPARATION

1. Fill salad bowl or disposable clear plastic container with chopped Romaine and napa cabbage blend (keep separate – fill one half of the container with each)
2. Arrange the following ingredients on top of the greens
  - Premium Chicken Breast Strips
  - Roasted cauliflower
  - Precooked Brown Rice & Quinoa Blend
  - Julienned fresh carrots
  - Diced sweet white onion
  - Raisins
  - Chopped toasted almonds
  - Sherry vinaigrette
3. Ask customer if they would like you to mix the salad. If yes, top with lid and shake

## DOCKSIDE SHRIMP SUPERCobb SALAD

Grilled shrimp with caramelized whole kernel corn, diced roasted turmeric butternut squash, cherry tomatoes, lima beans, navy beans, arugula and Superfood Salad with white wine vinaigrette.

### INGREDIENTS

- 3 oz Grilled Shrimp (21 to 25 count)
- 1/3 c Caramelized Whole Kernel Corn
- 1/3 c Diced Roasted Butternut Squash
- 1/3 c Lima Beans
- 1/3 c Cherry Tomatoes (cut in half)
- 1/3 c Navy Beans
- 1 c Arugula
- 1 c Cross Valley Farms® Superfood Salad
- 2 T White Wine Vinaigrette

### PREPARATION

1. Fill salad bowl or disposable clear plastic container with arugula and Superfood Salad (keep separate – fill one half of the container with each)
2. Arrange the following ingredients on top of the greens
  - Grilled shrimp (21 to 25 count)
  - Caramelized whole kernel corn
  - Diced roasted yellow squash
  - Lima beans
  - Cherry tomato halves
  - Navy beans
  - Superfood Salad
  - White wine vinaigrette
3. Ask customer if they would like you to mix the salad. If yes, top with lid and shake

# MUSHROOM TRIO SUPERCobb SALAD

Crimini, Shiitake and Portobello mushrooms, Precooked Brown Rice & Quinoa Blend, sweet white onion, mustard greens and Bibb lettuce, with a dollop of Greek Yogurt Cream Cheese dressing made with toasted mustard seeds and oregano.

## INGREDIENTS

- 1/3 c Sautéed Crimini Mushrooms
- 1/3 c Sautéed Shiitake Mushrooms
- 2 1/2 oz Cross Valley Farms® Roasted Portobello mushrooms
- 1/3 c Chef's Line® Precooked Brown Rice & Quinoa Blend
- 1/4 c Sweet White Onions
- 1 c Mustard Greens
- 1 c Bibb lettuce
- 1 T Glenview Farms® Greek Yogurt Cream Cheese
- 1/8 tsp Mustard Seeds
- 1/8 tsp Oregano
- 2 T Red Wine Vinegar (Option - 2 oz. Ranch Dressing)

## Greek Yogurt Cream Cheese Topping

- 1 c Glenview Farms® Greek Yogurt Cream Cheese
- 1 t Toasted and Rough-Ground Mustard Seeds
- 1/2 t Oregano

Mix in blender.

## PREPARATION

1. Fill salad bowl or disposable clear plastic container with mustard greens and Bibb lettuce (keep separate - fill one half of the container with each)
2. Arrange the following ingredients on top of the greens
  - Sautéed Crimini mushrooms
  - Sautéed Shiitake mushrooms
  - Roasted Portobello mushrooms
  - Precooked Brown Rice & Quinoa Blend
  - Sweet white onions
  - Greek Yogurt Cream Cheese with mustard seeds & oregano
  - Red wine vinegar
3. Ask customer if they would like you to mix the salad. If yes, top with lid and shake

## FARMSTAND CHICKEN SUPERCobb SALAD

Premium Chicken Breast Strips with baby kale trio, barley, diced roasted sweet potato, cherry tomatoes, peas, pea tendrils with baby kale trio, chopped Romaine and Kale Pesto with Greek yogurt dressing infused with cinnamon and garlic.

### INGREDIENTS

- 2 1/2 oz Patuxent Farms® Premium Chicken Breast Strips
- 1/3 c Roasted Sweet Potato, Diced
- 1/3 c Cooked Barley
- 1/3 c Cherry Tomatoes (cut in half)
- 1/3 c Peas
- 1 oz Pea Tendrils
- 1/4 c Roseli® Kale Pesto
- 1 c Cross Valley Farms® Baby Kale Trio
- 1 c Chopped Romaine
- 2 oz Greek Yogurt Dressing with Cinnamon and Minced Garlic (Option: Ranch Dressing)

### Greek Yogurt Dressing

- 1 c Plain Greek Yogurt
- 1/8 t Cinnamon
- 1/2 ea Fresh Garlic, Minced

Mix in blender.

### PREPARATION

1. Fill salad bowl or disposable clear plastic container with chopped Romaine and Baby Kale Trio (keep separate – fill one half of the container with each)
2. Arrange the following ingredients on top of the greens
  - Premium Chicken Breast Strips
  - Cooked barley
  - Diced roasted sweet potato
  - Cherry tomato halves
  - Peas
  - Sprinkle a few pea tendrils on top of salad ingredients
  - Kale Pesto
  - Greek yogurt dressing with cinnamon and minced garlic
3. Ask customer if they would like you to mix the salad. If yes, top with lid and shake

# ROAST PORK ARTICHOKE SUPERCobb SALAD

Roast pork with chickpeas, lemon artichoke, roasted red and yellow peppers, heirloom tomato halves, chopped Romaine, Superfood Salad with sunflower seeds, Kale Pesto and French dressing.

## INGREDIENTS

3 oz Julienned Roast Pork Strips  
1/3 c Lemon Artichokes  
1/3 c Chickpeas  
1/3 c Roasted Red and Yellow Peppers, Diced  
1/3 c Cross Valley Farms® Mini Heirloom Tomatoes  
1/4 c Sunflower Seeds  
1 T Roseli® Kale Pesto  
1 c Chopped Romaine  
1 c Cross Valley Farms® Superfood Salad  
2 oz French Dressing, Low-Fat (Option: Low-Fat Italian Dressing)

## PREPARATION

1. Fill salad bowl or disposable clear plastic container with chopped Romaine and Superfood Salad (keep separate – fill one half of the container with each)
2. Arrange the following ingredients on top of the greens
  - Julienned roast pork strips
  - Lemon artichokes
  - Chickpeas
  - Roasted, diced red and yellow peppers
  - Heirloom tomato halves
  - Sunflower seeds sprinkled on top of salad
  - Kale Pesto, drizzled on top of salad
  - French dressing, low-fat
3. Ask customer if they would like you to mix the salad. If yes, top with lid and shake

## ARCTIC ORANGE SUPERCobb SALAD

Flour Dusted Alaskan Sole, soybeans, tofu, orange segments, diced red onion, Precooked Brown Rice & Quinoa Blend, with cilantro, jalapeno, garlic, arugula and baby spinach with miso coriander yogurt dressing.

### INGREDIENTS

- 3 oz Harbor Banks® Flour Dusted Alaskan Sole, baked then flaked
- 1/3 c Soybeans (fresh, flash blanched from cold to boiling then shock in ice bath)
- 1/3 c Chef's Line® Precooked Brown Rice & Quinoa Blend
- 1/3 c Diced Tofu
- 1/3 c Diced Red Onion
- 1 c Arugula
- 1 c Baby Spinach
- 2 T Chiffonade fresh cilantro leaves
- 2 T Julienned Jalapeño
- 1 ea Fresh Garlic, Minced
- 1 T Miso Coriander Yogurt
- 2 T White Wine Vinegar and Extra Virgin Olive Oil

#### Miso Coriander Yogurt

- 2 c Plain Greek Yogurt
- 1 t Toasted Coriander Seeds, Ground
- 1 t Low-Sodium Soy Sauce

Mix in blender.

### PREPARATION

1. Fill salad bowl or disposable clear plastic container with arugula and baby spinach (keep separate – fill one half of the container with each)
2. Arrange the following ingredients on top of the greens
  - Flour Dusted Alaskan Sole
  - Soybeans
  - Precooked Brown Rice & Quinoa Blend
  - Diced tofu
  - Diced red onion
  - Chiffonade fresh cilantro leaves
  - Julienned jalapeño
  - Fresh garlic minced
  - Miso coriander yogurt dollop on top of salad
  - White wine vinegar and extra virgin olive oil mix
3. Ask customer if they would like you to mix the salad. If yes, top with lid and shake

# CHARLESTON CHICKEN SUPERCobb SALAD

Premium Chicken Breast Strips with apricot, banana chips, barley and chopped roasted peanuts with arugula, heirloom spinach blend and balsamic vinaigrette.

## INGREDIENTS

3 oz Patuxent Farms® Premium Chicken Breast Strips  
1/3 c Apricots, Chopped, Dried and Refreshed  
1/4 c Dried Banana Chips  
1/2 c Cooked Barley  
1/4 c Roasted Peanuts, Chopped  
1 c Arugula  
1 c Heirloom Spinach Blend  
2 T Balsamic Vinaigrette

## PREPARATION

1. Fill salad bowl or disposable clear plastic container with arugula and heirloom spinach blend (keep separate – fill one half of the container with each)
2. Arrange the following ingredients on top of the greens
  - Premium Chicken Breast Strips
  - Chopped, dried and refreshed apricots
  - Dried banana chips
  - Cooked barley
  - Chopped roasted peanuts
  - Balsamic vinaigrette
3. Ask customer if they would like you to mix the salad. If yes, top with lid and shake

## PURCHASING

Use these as main ingredients in recipes or substitution for their counterparts.

US FOODS® A-CODE	PRODUCT		BRAND	CASE PACK	PORTION SIZE	PORTION COST
3680942	Premium Chicken Breast Strips		Patuxent Farms®	2/5 lb.	3 oz.	.68
3384068 5151309	Greek Yogurt Cream Cheese		Glenview Farms®	6/3 lb / 100/1 oz.	1 oz.	.13
7299640	Superfood Salad		Cross Valley Farms®	4/2 lb.	1/2 cup	.19
5791643	Ancient Grainwiche		Hilltop Hearth®	4/12/2 oz.	1 each	.50
8203448	Kale Pesto		Roseli®	6/30 oz	1 Tbsp.	.12
6107216	Stir Fry Base		Monarch®	4/.5 gal.	1/2 tsp.	.02
3668570	Organic Sodium-Free Seasoning Blend		Monarch	3/19 oz.	1/8 tsp.	.014
8750784	Precooked Brown Rice & Quinoa Blend		Chef's Line®	4/2.5 lb.	2 oz.	.22
7545033	Brown Gravy Mix		Monarch®	6/13 oz.	2 oz.	.12
2591327	Poultry Gravy Mix		Monarch	6/14 oz.	2 oz.	.12
9799636	Flour Dusted Alaskan Sole		Harbor Banks®	4/2.5 lb.	3 oz.	.85
7978406	Lower Sodium Ham with Natural Juices		Patuxent Farms®	2/9 lba.	3 oz.	.49
7978364	Lower Sodium Bacon		Patuxent Farms®	15 lb.	2 each	.40
9826181	Superfood Slaw		Cross Valley Farms	4/2 lb.	1/2 cup	.18

US FOODS® A-CODE	PRODUCT	BRAND	CASE PACK	PORTION SIZE	PORTION COST
2050805	Oven Roasted Turkey Breast	Jennie-O	2/9 LBA	3 oz.	.65
6730717	Shrimp 21/25 ct.	Harbor Banks	5/2 LB	3 oz.	.90
1370543	Tofu, firm	Packer	12/1 LB	2 oz.	.23
0877225	Oranges 88 ct.	Cross Valley Farms	88 EA	1 oz.	.12
4667424	Limes, fresh	Cross Valley Farms	40 LB	1 oz.	.08
6010243	Lemon, juice	Realemon	4/1 GA	1 tsp.	.02
1433721	Granny Smith Apple	Cross valley Farms	20-22 EA	1 oz.	.31
4732566	Yellow Squash	Cross Valley Farms	5 LB	1 oz.	.26
5377965	Butternut Squash	Packer	30 LB	1 oz.	.20
3111937	Fennel, fresh	Packer	12 EA	1 oz.	.28
4332003	Red Onion	Cross Valley Farm	25 LB	1 oz.	.05
3384823	Sweet White Onion	Packer	40 LB	½ cup	.05
9331992	Cauliflower	Cross Valley Farms	4/3 LB	¼ cup	.28
5425814	Green beans, fresh	Cross Valley Farms	2/5 LB	1 oz.	.19
2372308	Asparagus, fresh	Packer	11 LB	½ cup	.26
6143713	Carrots, fresh	Packer	4/5 LB	1 oz.	.27
1328285	Peas, frozen	Monarch	12/2.5 LB	1 oz.	.18
2019610	Peas, Sugar Snap	Packer	10 LB	1 oz.	.44
2517548	Pea Tendrils, fresh	Packer	4 OZ	½ oz.	.08
9328261	Whole Kernel Corn, frozen	Monarch	12/2.5 LB	1 oz.	.18
9333576	Artichoke, can	Rykoﬀ-Sexton	12/14 OZ	1 oz.	.18
1355551	Button Mushrooms	Cross Valley Farms	10 LB	2 oz. cooked	.25
2791556	Portobello Mushrooms	Cross Valley Farms	2/5 LB	2 oz.	.57
2273589	Mushrooms Portobello	Packer	3 LB	2 ½ oz.	.68
5217641	Shiitake Mushrooms	Packer	5 LB	1 oz.	.66
5733852	Crimini Mushrooms	Cross Valley Farms	5 LB	1 oz.	.39
9330606	Bell Peppers Yellow	Packer	5 LB	1 oz.	.23
4732616	Bell Peppers Red	Cross Valley Farms	5 LB	1 oz.	.13
8353773	Cherry Tomatoes	Cross Valley Farms	12/1 PT	1 oz.	.29
7965122	Napa Cabbage Blend	Cross Valley Farms	4/2.5 LB	½ cup	.26
8634883	Baby Kale Trio	Cross Valley Farms	3/1 LB	½ cup	.26
7835812	Shredded Kale Salad	Cross Valley Farms	4/1.5 LB	¼ cup	.40
7734825	Shaved Brussels Sprouts	Cross Valley Farms	2/5 LB	1 oz.	.44
2326445	Salad Mix Mesclin	Cross valley Farms	3 LB	½ cup	.33
4425690	Baby Spinach	Cross Valley Farms	4 LB	½ cup	.28
4355293	Romaine Lettuce	Cross valley Farms	12 EA	½ cup	.31
6371686	Edamame (shelled)	Culinary Select	6/2.5 LB	1/3 cup	.35
2855724	Sweet potatoes	Monarch	5/3 LB	1/3 cup	.28

## The Scoop Premier Healthy Retail Promotion .....

US FOODS® A-CODE	PRODUCT	BRAND	CASE PACK	PORTION SIZE	PORTION COST
3544681	Arugula	Packer	3 LB	½ cup	.35
7326416	Green Leaf Lettuce	Cross Valley Farms	24 EA	½ cup	.24
7328107	Mustard Greens	Monarch	12/3 LB	½ cup	.21
5332242	Shredded Iceberg Lettuce	Cross Valley Farms	4/5 LB	½ cup.	.16
3263142	Barley	Quaker	12/16 OZ	1 oz.	.13
2809291	Brown Rice	Monarch	25 LB	2 oz.	.07
9544545	Quinoa	Rykoﬀ Sexton	10 LB	2 oz.	.66
5844394	Lentils, dried	Monarch	20 LB	2 oz.	.12
9332313	Black Beans, can	El Pasado	6/#10 CN	2 oz.	.10
9096041	Navy Beans, can	Allens	6/#10 CN	2 oz.	.10
4946034	Lima Beans, can	Libbys	6/#10 CN	2 oz.	.18
3563129	Black Soy Beans, dried	Food Innovations	10 LB	2 oz.	.35
9330168	Garbanzo Beans, can	Monarch	6/#10 CN	2 oz.	.13
9332206	Red Potatoes	Cross Valley Farms	50 LB	2 oz.	.13
9614132	Garlic, fresh	Packer	1 LBA	1 tsp.	.04
6010482	Jalapeno Peppers	Packer	10 LB	1 Tbsp.	.05
2014918	Chilies, Poblano	Packer	10 LB	½ oz.	.07
8332165	Cilantro, fresh	Cross Valley farms	8 OZ	1 Tbsp.	.04
1332113	Italian Parsley, fresh	Cross Valley Farms	1 LB	1 Tbsp.	.06
4326401	Fresh Basil	Cross Valley Farms	1 LB	1 Tbsp.	.06
0021154	Figs	Food Innovations	5 LB	½ cup	.60
1228394	Raisins	Packer	24/15 OZ	½ cup	.46
3783982	Almonds, slivered	Blue Diamond Growers	4/2 LB	1 Tbsp.	.13
4228292	Dried Apricots	Packer	5 lb.	¼ cup	.34
3857877	Dried Banana Chips	Food Innovations	5 lb.	½ oz.	.32
4298493	Cashews, roasted	Fisher	3/2 LB	1 Tbsp.	.34
8884934	Sunflower Seeds	Monarch	3/2 LB	1 Tbsp.	.32
1980077	Yogurt Plain Greek Fat Free	Glenview Farms	6/32 OZ	2 Tbsp.	.14
2606465	Crumbled Feta Cheese with Sundried Tomatoes & Basil	Glenview Farms	4/2.5 LB	1 Tbsp.	.07
3587490	Shredded Parmesan Cheese	Roseli	4/5 LB	1 Tbsp.	.13
7963028	Buttermilk Ranch Dressing	Chef's Line	4/1 GA	2 Tbs.	.08
0317321	Sherry Vinegar	Rykoﬀ Sexton Intrntl Gold	16.75 OZ	1 Tbsp.	.15
0043042	Italian Dressing	Kraft	4/1 GA	2 Tbsp.	.12
1945534	EVOO	Rykoﬀ Sexton	4/3 LT	1 Tbsp.	.13
3737699	Honey	Monarch	12/12 OZ	½ tsp.	.28
4333597	Capers	Rykoﬀ Sexton	12/16 OZ	½ tsp.	.24
4999470	Kosher Salt	Monarch	12/3 LB	1/8 tsp.	.14
0760447	Ground Black Pepper	Monarch	16 OZ	1/8 tsp.	.12

## CHEF'S SUGGESTIONS

- College and Healthcare cafés should make SuperCobb Salads at least a two-day event that straddles mid-week schedule changes, so everyone gets the chance to enjoy it.
- Diagram your station set-up for SuperCobb Salads mise en place prior to the day of the event. This diagram will help your servers set the station for maximum efficiency.
- Offer two varieties of SuperCobb Salads per day during the promotion; no more, no less.
- Romaine should be chopped.
- Spreads and purées should be placed into squeeze bottles for easy application.
- Mise en place – be ready to go! Arrange all ingredients and spreads.
- Coordinate with the back-of-house team to keep the deli counter amply stocked with SuperCobb Salads throughout the serving period.
- Don't be stingy with the portion size. You are garnering a premium price for these SuperCobb Salads, so let's make them special.
- Remember: the quality of a salad is only as good as its weakest ingredient. US Foods® products are of the highest quality, so be sure that your proteins, spreads and produce match that quality level.

## QUALITY ASSURANCE STANDARDS

- Cook all potentially hazardous foods to at least the minimum safe internal temperatures as follows: chicken/mixtures-165°F, pork-145°F, beef-145°F, fish-145°F, ground beef-160°F.
- Take and record temperatures of all potentially hazardous foods before placing in service lines and every 60 minutes during service.
- Hold all hot foods in service lines at 140°F or above. If standard cannot be maintained, pull the item and reheat to an internal temperature of 165°F (in less than one hour) before placing back in the service line. If reheating is not accomplished in less than one hour, discard item.
- Potentially hazardous foods that are cold must be kept at 40°F or below during service. Proper use of ice baths must be maintained.
- Hold all food for customer self-service behind sneeze guards.
- Stir sauces frequently during service to distribute heat. Turn meats and vegetables to better distribute heat.
- Frequently replace utensils with clean ones during service period.





PREMIER

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## THE POWER OF PARTNERSHIP