

CONFIDENCE  
IN EVERY CASE.



## ON THE SCHEDULE

### March

- 17: St. Patrick's Day
- 20: Spring Begins  
Palm Sunday

### April

- 11: First Day of  
Passover
- 14: Good Friday
- 16: Easter
- 17: Easter Monday  
(Canada)
- 22: Earth Day
- 26: Administrative  
Professionals Day

### May

- 1: May Day
- 5: Cinco de Mayo
- 14: Mother's Day
- 20: Armed Forces Day
- 22: Victoria Day  
(Canada)
- 27: First Day of Ramadan
- 29: Memorial Day (USA)

# In Season PRODUCE REPORT

SPRING 2017

## In Market



**Asparagus** – Asparagus spears have a nutty, subtly grassy flavor ideal for warm weather dishes such as crudites, salads, and grilled meats. Freshness is key: spears should be firm and tender with compact tips.



**Honeydew Melons** – Honeydews have creamy yellow rinds and vibrant green flesh. These sweet, juicy melons should feel heavy for their size and smell fragrant. Honeydews taste great alone or paired with prosciutto, cantaloupes, or jalapenos.



**Radishes** – Radishes are root vegetables that range in size from one inch to two feet. Their peppery flavor varies from mild to spicy. Skin color may be deep red, purple, yellow, or white; regardless of skin, inner flesh is usually white.



**Sugar Snap Peas** – Sweet and crisp, sugar snap peas are long cylindrical green pods. They are typically eaten whole, whether raw, sauteed, steamed, or stir-fried. Ideal in Asian dishes, they also work well in green salads and on crudites platters.

## Usage Ideas

- Toss shaved radishes, steamed and chopped Markon First Crop® (MFC) Asparagus, Ready-Set-Serve® (RSS) Wild Arugula, and RSS Sliced Red Onions with blood orange vinaigrette; top with halved hard-boiled eggs.
- Offer sugar snap peas, steamed MFC Asparagus, and RSS Baby Carrots with dips such as caramelized onion dip, creamy spinach, garlic aioli, guacamole, and all types of hummus.
- Slice and pickle multiple varieties of radishes (mix it up with different colors and heat levels); serve on deli sandwiches, burgers, banh mi, falafel, grain salads, gyro wraps, and soft tacos.
- Dice MFC Cantaloupe and Honeydew Melons, MFC Strawberries, MFC Red Onions, and Serrano chile peppers; toss with RSS Lime Juice and serve with Mexican food, over seafood, and with tortilla chips.
- Use steamed spears of MFC Asparagus in flat breads, gratins, omelets, quiches, pizzas, and Spanish tortillas; ideal with Gruyere and/or Parmesan cheeses, eggs, salty hams, and roasted tomatoes.
- Stir-fry sugar snap peas with RSS Peeled Garlic, grated ginger, sesame oil, octopus or shrimp, soy sauce, and spicy gochujang.
- Saute chopped MFC Asparagus, MFC Mushrooms, the zest of MFC Lemons, and chopped chicken thighs; add to a creamy cheese sauce and toss with whole-wheat fettucine noodles.
- Add paper-thin slices of watermelon radishes, MFC Honeydew Melons, MFC Cucumbers, and MFC Mint to vodka cocktails and wine spritzers.
- Use pureed MFC Honeydew Melons and matcha green tea to make desserts such as cheesecakes, chia puddings, mousses, panna cotti, popsicles, and sorbets.



To learn more about Markon brands, please contact your sales representative | [markon.com](http://markon.com)