

# Bell Peppers Poivrons

4 Count • Sac de 4 unite



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## Gourmet MIXED PEPPERS

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# Mixed PEPPER MEDLEY



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NET WT. 3 LBS.

HIGH IN VITAMIN C



MARKET FRESH  
RED ONIONS



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INGREDIENTS:

2 MEDIUM RED ONIONS, WASHED  
OR, 1 MEDIUM RED ONION, WASHED

1 TSP. MINCED GARLIC  
AND FRESH HERBS

1/4 CUP MINCED TOMATOES  
1 TSP. FRESH CHERY TOMATOES

2 TSP. WHITE WINE VINEGAR  
1/4 CUP WHOLE PIPPED OLIVES  
1/4 CUP MINCED CHERY TOMATOES  
1/4 CUP MINCED GARLIC

DIRECTIONS:

PLACE ONION HALVES - CUT SIDES DOWN IN - SHALLOW PAN.  
BAKE AT 400°F FOR 30 MINUTES ON UNITS, UNOIL AND SLIGHTLY SOFT WHEN  
FRONT AND REAR CUT SIDES ARE PLACED DOWN. THEN COOK ON BACK TO  
TENDER. DRAGLE FROM PAN AND TENDRIL BEANS UNOIL IN PAST  
PROCESSOR WITH OIL, MINCED AND RED PEPPER FLAVORS. PROCESS  
BY HAND OR BLEND PROCESSING BLEND, THE BLEND COMBINE  
CHOPPED, AND SALAD AND ORIGINAL AND PROCESS  
IN A BLENDED SLOW WITH CHOPPED,  
MAKES 6 CUPS.

CHARRED RED  
ONION SALSA

RECIPE COURTESY OF  
NATIONAL ONION ASSOCIATION

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HIGH IN VITAMIN C



MARKET FRESH  
WHITE ONIONS



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INGREDIENTS:

1 TUBULAR CRUSTY BRUSCHETTA  
CROSTINI (8 OZ)

2 TSP. MINCED GARLIC  
AND FRESH HERBS

1 MEDIUM ONION, CUT INTO  
1/4 CUP MINCED CHERY TOMATOES  
1/4 CUP MINCED GARLIC

DIRECTIONS:

SPLIT BRUSH IN HALF LENGTHWISE. ROLL UP SOME BRUSH FROM CENTER OF EACH  
HALF, LEAVING A 1/2 INCH HOLE. BEAT CRUSTED AND BRUSH WITH TUNA AND SPRAY  
WITH OIL. IN THE CENTER OF EACH BRUSH, PLACE A SERVING OF TUNA SALAD.  
AND A THIN LAYER OF ONIONS OVER CRUSTED BRUSH. SPRAY WITH  
MINCED AND BAKE ON BAKING SHEET AT 400°F FOR 30 MINUTES ON UNITS.  
CRUSTED IN TUBULAR AND TUNA AND SALAD. CRUSTED, BUT CRUSTED IN  
HOT OIL. CRUSTED WITH HOT PRODUCT FLAVORS &  
FRONT CUT CRUSTED WITH SALAD IN CENTER.  
MAKES 6 SERVINGS.

CRUSTY ONION  
BRUSCHETTA

RECIPE COURTESY OF  
NATIONAL ONION ASSOCIATION

PRODUCT OF USA

NET WT. 3 LBS.

HIGH IN VITAMIN C



MARKET FRESH  
YELLOW ONIONS



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INGREDIENTS:

4 LARGE YELLOW ONIONS  
CROSTINI (8 OZ)

1/2 CUP MINCED GARLIC  
AND FRESH HERBS

1/2 CUP MINCED CHERY TOMATOES  
1/4 CUP MINCED GARLIC

DIRECTIONS:

PREP BRUSH IN LARGE BRUSHES THAT HEAVY AT CRUST & SALAD.  
ADD ONION COOK OVER MEDIUM HEAT. 12 MINUTES FOR UNITS. TENDER AND  
SLIGHTLY SOFT ON THE BACK AND FRONT. SPRAY WITH OIL & BAKING  
AND BAKING COOK AND BRUSH TO A BROWN. REDUCE HEAT BAKING 12  
MINUTES OF BAKING. WITH MINCED COOK. BAKING. CRUSTED WITH  
SALAD AND TUNA. NO BAKING. LAKE SOAP WITH BAKING FLAVOR  
TOGETHER SOUP. SPRAY WITH CHEESE.  
MAKES 6 SERVINGS.

CLASSIC ONION SOUP

RECIPE COURTESY OF  
NATIONAL ONION ASSOCIATION