

INSTRUCTIONS

Georgia Peach Salad

Serves 1

1. Dice the peaches (fresh or canned)
2. Dice the cucumbers
3. Roast or candy the pecans.
4. Place washed and spun lettuce into a bowl and toss with peaches, tomatoes, half the pecans, half the blue cheese, cucumbers . Add dressing and lightly toss.
5. Place in chilled plate/bowl and top with remaining cheese and pecans.

Candied Pecans

- 1 cup pecan pieces
- 1/4 Cup brown sugar
- 1 Tbsp Olive Oil
- 1 Tbsp Balsamic Vinegar

Stir sugar, oil and vinegar in a large skillet over medium heat until sugar melts and syrup bubbles, about 3 minutes. Mix in pecans and stir until nuts are toasted and syrup coats them evenly, 5-6 minutes. Turn nuts out onto prepared parchment paper and separate using 2 forks. Cool completely.



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Chef Shannon &
Chef Damon's
Creations



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MENU ITEM REPORT

SUPC	Description	Brand	Qty	Type
3629029	Lettuce Spring Mix Organic PLW	SYS NAT	2	OZ
1361179	Peach Fresh	PACKER	.5	EA
3678893	Peach Sli Y/C Pear Juice Domstc	SYS CLS	1	OZ
7187042	Tomato Rstd Oven	ROLAND	.75	OZ
4645370	Pecan Pcs Large	SYS CLS	1	OZ
1326255	Cucumber European Sdls Fresh	PACKER	.75	OZ
0671677	Cheese Blue Crumbles	SYS IMP	1.5	OZ
4945846	Dressing Rasp Hny Vinaigrette	SYS IMP	2	OZ