

# Chef's TOYBOX



## BLACK GRAPES

18# 9110

Black velvety colored and deliciously sweet and juicy, can be consumed fresh and raw, dried as raisins or as a juice. Rich in nutrients, black seedless grapes are similar in taste and texture to red or green but contain more antioxidants.



## THAI COCONUT

9ct 79067

Also called young coconuts, these are coconuts harvested before fully mature. These are easier to cut into and you can drink the water and eat the flesh.



## CHESTNUTS

5# 75389

Fresh chestnuts, available only in the fall, are part of the holiday tradition in many parts of the country. Roast, boil, or dry and make into flour.



## DRAGON FRUIT

10# 19555

Also called Pitaya, and strawberry pear, White Dragon fruit is slightly sweet described as a cross between a kiwi and a pear. This is the more common variety.



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## FUYU PERSIMMON

14-16ct 19450

Also called a Fuyugaki persimmon, this name translates to “winter persimmon”. Deep orange fruit is medium sized and oblate in shape, with a consistently sweet taste. Stays firm even when ripe.



## ENDIVE

10# 30100

Endive is a member of the chicory family. It has a crisp texture and a sweet, nutty flavor with a pleasantly mild bitterness—great served raw or cooked. So special... It's grown twice! Two step growing process.



## SHISHITO PEPPERS

10# 48775

A Shishito pepper is a small pepper, about the size of a jalapeno, but light green and sort of crinkly looking. They are slightly sweet, but every once in a while (1 of every 10 peppers) you get a hot one! Shishitos are the perfect appetizer since they are light and pretty healthful.



## CARNIVAL CAULIFLOWER

6ct 34105

The vibrant hues of the cauliflower will add a burst of color to your dinner table. No matter what you're making as the main dish—ham, lamb, or chicken—this dish pairs perfectly with them all.

