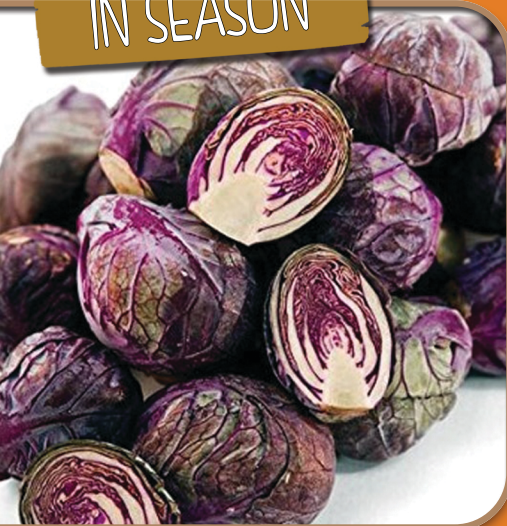


FRESH  
IN SEASON

# PURPLE BRUSSELS SPROUTS



Purple brussels sprouts offer a slightly nutty and much sweeter flavor than their green counterpart. Their leaves display layers of deep purple to sea green with violet red tips and veins. Roasting and frying will also enhance their natural sweetness and showcase their unique coloring.

## USEAGE TIPS

Can be roasted or pan-fried in butter and served with balsamic and parmesan cheese.

The flavor pairs well with bacon, pork belly, pancetta, game meats, apple, cheese, cream, lemon, maple, pecans, nutmeg, sage, shallots, olive oil, balsamic vinegar, cider vinegar, and mustard.

When cooked the purple coloring will fade slightly but will not disappear.



Indianapolis  
Fruit

*Produce a Fresh Experience Together*