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Contact: Ann Segerstrom (415) 922-6033 ann@segcom.biz

FROM SIMPLE TO SHOWSTOPPING, CALIFORNIA AVOCADO SALADS GIVE SUMMER DINING SEASONAL FLAIR

Irvine, CA (June 1, 2015) — As summer temperatures rise, so do the number of salad orders. A perfect complement to proteins, lush fruits and spring and summer vegetables, Fresh California Avocados provide operators with a variety of options for dressing up even the simplest salad.

An uncomplicated combination of Latin-flavored ingredients, the <u>Jicama and California Avocado Salad</u> uses the contrasts between juicy mango, crunchy jicama, smooth Fresh California Avocado and spicy peanuts to create a colorful side salad. For a more richly textured start, the <u>Baby Head Lettuce Salad with Caramelized California Avocados</u> turns Fresh California Avocado slices into a signature salad element. To elevate salad to an architectural marvel, try the <u>Dungeness Crab, Watermelon & California Avocado Salad</u>, and watch customers follow your salad special with their eyes.

To find more concepts for simple to sensational salads featuring Fresh California Avocados, browse the recipe database at CaliforniaAvocado.com/Foodservice. While on the site, take advantage of resources to optimize Fresh California Avocado usage: nutrition, selection, storage and handling information. Complete the POS order form to receive *The Magic of California Avocados* recipe booklet, or call 800-370-3782.

About the California Avocado Commission

Created in 1978, the California Avocado Commission strives to increase demand for California avocados through advertising, promotion and public relations, and engages in related industry activities that benefit the state's nearly 5,000 avocado growers. The California Avocado Commission serves as the official information source for California Avocados and the California avocado industry. For nutrition information and recipes visit CaliforniaAvocados and CA_Avocados on Twitter, Pinterest and Instagram for updates.