



YOU ASK? WE DELIVER!

OPERATOR CHALLENGE

"Nearly all fast-casual and quick-service restaurants offer off-premises dining, but 46% and 54% of consumers, respectively, complain about their avocados browning during takeout or delivery."

—Operator Feedback*

AVOCADOS FROM MEXICO ANSWER

Our avocado vinaigrette is the answer to avocado flavor and freshness during takeout and delivery. With fresh avocados blended into an acidic emulsified dressing, this vinaigrette is the perfect way to not only use your softer or visually imperfect avocados, but make the fresh flavor cues stay bright and vibrant during transit!

*Technomic A&U Study 2019, Avocados From Mexico.

ENDLESS INSPIRATION MADE EASY

VINAIGRETTE AS IS

STRAWBERRY AVOCADO SALAD

Avocados From Mexico's Master Vinaigrette tossed with baby spinach, sweet sliced strawberries, herbed goat cheese, and chopped pecans, topped with warm sliced grilled chicken breast.

AVO VEGGIE COUSCOUS BOWL

Couscous tossed with grilled zucchini and bell peppers, cherry tomatoes, charred red onion, and sliced almonds, finished with a generous drizzle of Avocados From Mexico's Master Vinaigrette.

HERBED SALMON LETTUCE TACOS

Tender butter lettuce cups filled with brown rice, lemony roasted salmon, shaved red onion, sliced cucumber, and crunchy radishes, all tossed in Avocados From Mexico's Master Vinaigrette.

VINAIGRETTE WITH A TWIST

CHEESY PORTOBELLO AVO SANDWICH

Garlic-and-herb marinated grilled portobello mushroom slices piled high on grilled ciabatta bread, topped with melted fontina cheese, fresh greens, and finished with a drizzle of Avocados From Mexico's Master Vinaigrette.

AVO-STYLE STEAK AND POTATOES

Flavorful seared hanger steak sliced and brushed with tangy Avocados From Mexico's Master Vinaigrette, served alongside a dressed green salad and crispy smashed potatoes.

CAULIFLOWER AVOCADO GRAIN BOWL

A base of hearty mixed grains topped with smoky braised greens, seared butter-poached cauliflower florets, and a generous drizzle of Avocados From Mexico's Master Vinaigrette with a sprinkling of crispy fried onions.



FRESH & VERSATILE AVOCADO VINAIGRETTE

MASTER RECIPE & CONSUMER-TESTED MENU CONCEPTS



ALWAYS FRESH ♦ ALWAYS DELICIOSO ♦ ALWAYS IN SEASON

VISIT US ONLINE FOR ALL THINGS AVO!

For these and more complete recipes, educational resources, insider tips and techniques, and to learn more about our industry-leading partnership program, head to AvocadosFromMexico.com/foodservice





THE BEST VINAIGRETTE STARTS WITH FRESH AVOCADOS FROM MEXICO

Made with a simple base of white balsamic vinegar, fresh aromatics and seasonings, mild vegetable oil, and, of course, fresh Avocados From Mexico, this delightfully tangy, smooth vinaigrette adds a punch of bright flavor and the smooth creaminess of avocados to a variety of dishes. Whether classically drizzled over salad greens or used as a finishing sauce or even a marinade, this vinaigrette can do it all.



YOUR BUSINESS CASE

The addition of fresh avocados lends a premium touch to a vinaigrette typically made with widely available and affordable ingredients. Additionally, the acidity and emulsified preparation of this vinaigrette dressing can increase the hold time for your avocados.

CONSUMER APPEAL

Not only does this vinaigrette add vibrant and punchy flavor and a lightly creamy texture to a variety of dishes, it provides a premium and healthful new twist to a ubiquitous salad dressing, making it all the more craveable.



MASTER AVOCADO VINAIGRETTE

Using the Avo Tool or narrow spatula/butter spreader, halve, pit, and dice 2 cups stage 5 Avocados From Mexico and place into the container of a food processor. Add 1-1/4 cups white balsamic vinegar, 1/4 cup Dijon mustard, 2 tablespoons chopped shallot, 1 tablespoon each minced garlic, honey, and salt, and 1/2 teaspoon white pepper. Process until smooth. With motor running, slowly add 1 cup vegetable oil to emulsify. Pour mixture into a storage container or squeeze bottles, press plastic wrap directly on top of vinaigrette to prevent air exposure, and store chilled until ready for service. (Makes 24, 1/4-cup servings)

TO PREPARE IN ADVANCE

Follow procedure above and hold tightly covered and chilled for up to 24 hours.



For more avocado prep and storage tricks, visit www.avocadosfrommexico.com/foodservice/its-that-easy

CONSUMER-TESTED MENU CONCEPTS*

According to Technomic Concept Scorecards, these two creative concepts exhibited strong appeal and traffic-driving potential: the panini due to a high crave factor, and the salad because of its premium, meaty twist on a fresh, classic dish.



CUBAN PANINI

Delicious layers of succulent sliced ham, thick-cut dill pickles, pulled pork tossed in Avocados From Mexico's Master Vinaigrette, melty provolone cheese, and a drizzle of honey mustard—all pressed in a whole-wheat panini that's been crusted with grated Parmesan cheese. 59% of consumers think this sandwich should be served anytime of the year!

119 Craveability Index

\$7 Median Willingness to Pay

AVOCADO CHIMICHURRI STEAK SALAD

Charbroiled sliced beef tenderloin served over a bed of spring mix and romaine lettuce with grape tomatoes, diced red onion, and crumbled bacon, drizzled with a generous amount of chimichurri-seasoned Avocados From Mexico's Master Vinaigrette. Nearly one in four consumers would order this dish on most visits!

125 Craveability Index

\$7 Median Willingness to Pay



*All Statistics and Menu Scorecard Analyses sourced from Technomic Menu Concept Scorecard Screener, 2019, Avocados From Mexico