



YOU ASK? WE DELIVER!

OPERATOR CHALLENGE

"54% percent of operators report that difficulty managing the ripening process is a leading barrier to fresh avocados, while 57% report waste of unused fruit as troublesome."

—Operator Feedback*

AVOCADOS FROM MEXICO ANSWER

With our avocado dressing, there's never a reason to throw out unused portions of avocados. It's also the perfect application to make use of your softening or approaching-too-ripe fruit. When it's blended into our silky-smooth dressing, the softer the better. So no more throwing away leftover halves, slices, or softer avos!

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

ENDLESS INSPIRATION MADE EASY

DRESSING AS IS

GREEN GODDESS COBB SALAD

Avocados From Mexico's Master Dressing drizzled over rows of herbed chicken breast, cucumber, grape tomatoes, red onion, chopped egg, crumbled goat cheese, and crispy bacon—all on a bed of fresh romaine.

CHEESY SMOKED CHICKEN QUESADILLAS

Flour tortilla filled with jack and cheddar cheeses, smoked barbecue chicken, red onion, and tomatoes, grilled and drizzled with Avocados From Mexico's Master Dressing and a sprinkle of fresh cilantro.

MEXICO CITY HOT WINGS

Crispy fried chicken wings tossed in chili-lime seasoning and served with a side of Avocados From Mexico's Master Dressing and fresh vegetables for dipping.

DRESSING WITH A TWIST

SPICY SOUTHWEST WEDGE SALAD

Avocados From Mexico's Master Dressing blended with roasted jalapeños, tomatillo, and lime, drizzled over a wedge of iceberg lettuce with black beans, tomatoes, roasted corn, jack cheese, and cornbread croutons.

CREAMY AVO POBLANO TURKEY WRAP

Sliced roasted turkey, lettuce, tomato, onion, and pepper jack cheese drizzled with charred poblano Avocados From Mexico's Master Dressing—folded and grilled in a sun-dried tomato wrap.

FRIED CHICKEN & AVO RANCH TACOS

Warm flour tortillas filled with crispy fried chicken, shredded lettuce, and diced tomatoes, drizzled with ranch-seasoned Avocados From Mexico's Master Dressing.

ALL-PURPOSE AVOCADO DRESSING

MASTER RECIPE & CONSUMER-TESTED MENU CONCEPTS

Avocados From Mexico
 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 DRESSING STARTS WITH FRESH AVOCADOS FROM MEXICO

This easy, creamy avocado dressing simply blends buttermilk, salt, and the goodness of fresh Avocados From Mexico for a flavorful all-purpose dressing that is as easy as it is delicious. From salads and slaws to sandwiches, wraps, and bowls, this is the perfect recipe for drizzling, tossing, coating, and smothering your favorite menu builds with the value of fresh avocados.



YOUR BUSINESS CASE

Turning the silky, creamy texture of fresh avocados into a dressing extends the usage occasions for the value-adding fruit and makes it easy to feature across the menu. Additionally, it's a great way to make use of visually imperfect or softer avocados, as they're blended entirely smooth.

CONSUMER APPEAL

Fresh avocados lend healthful permissibility and a premium flavor twist to a typically indulgent or heavy experience while still providing the flavorful and hearty taste expected from favorite creamy dressings and dips.



MASTER AVOCADO DRESSING

Using the Avo Tool or narrow spatula/butter spreader, halve, pit, and scoop 1-1/2 cups stage 5 Avocados From Mexico and place into a blender. Add 2 cups buttermilk and 3/4 teaspoon kosher salt and blend until very smooth. Pour mixture into a storage container or squeeze bottles, press plastic wrap directly on top of dressing to prevent air exposure, and store chilled until ready for service. (Makes 24, 2-tablespoon servings)



TO PREPARE IN ADVANCE

Follow procedure above and hold tightly covered and chilled for up to 12 hours.

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

CONSUMER-TESTED MENU CONCEPTS*

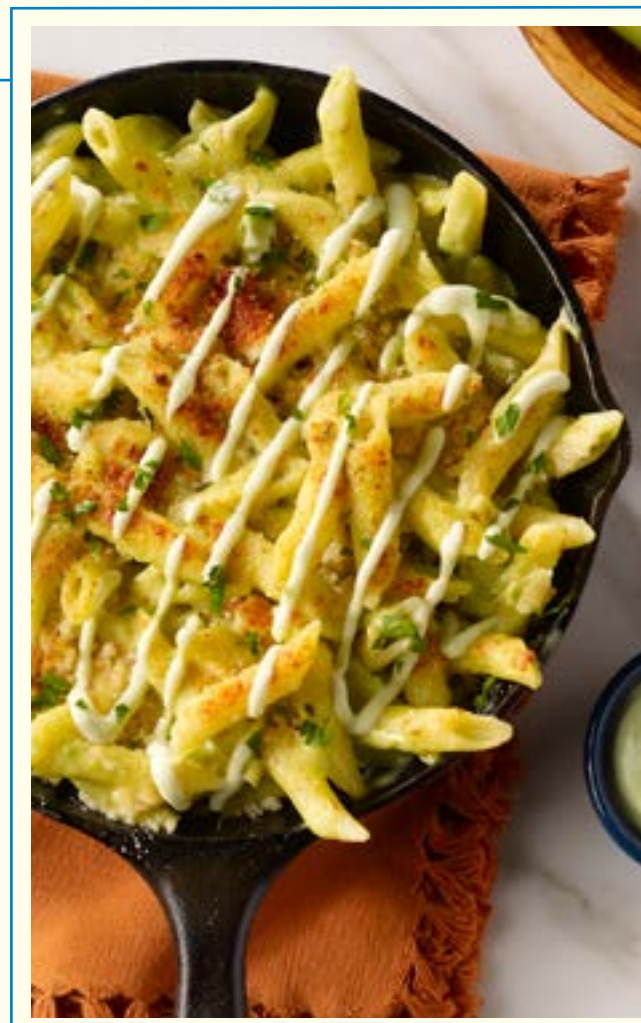
According to Technomic Concept Scorecards, these two dressed-up dishes had high draw, exhibiting true potential to drive traffic for restaurant operators. The Avocado Chimichurri Fish Taco was exciting to the key millennial demographic, and the unique mac and cheese stood out as a menu item that would make diners more likely to visit!

AVOCADO MAC & CHEESE

Al dente penne pasta coated in a rich and creamy avocado mac and cheese sauce, topped with toasted Italian Parmesan breadcrumbs and a hearty drizzle of Avocados From Mexico's Master Dressing. 30% of consumers would be more likely to visit a restaurant that served this dish!

127 Draw Index

\$7 Median Willingness to Pay



FISH AVACADO TACOS

A lightly battered and fried mahi fillet topped with fire-roasted salsa, crumbled queso fresco, and a cabbage slaw tossed in chimichurri-seasoned Avocados From Mexico's Master Dressing—all on a warm yellow corn tortilla. So tasty that one in two millennials would order this taco!

125 Draw Index

\$7 Median Willingness to Pay

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