



JUNE 2026

# SUMMER MENU

## *Simplified*

### FEATURED RECIPE

#### Buddha Bowl

Your guests will be eating the rainbow with this healthy, delicious, and fun vegan bowl! First, Honest Earth® Hash Browns are marinated in a rice vinegar sauce to give the flavor of sushi rice. This serves as the base of the bowl – top off the dish with kale, broccoli, baby portabella mushrooms, radishes, garbanzo beans, carrots, sprouts, and peas for an amazing meal that couldn't be more flavorful.



**TIME**  
READY IN 30  
MINUTES



**YIELD**  
36 SERVINGS



**SMART TIP**

Refresh the hash browns and refrigerate overnight. This saves time during busy service and delivers a deeper flavor profile.

### INGREDIENTS

- 1 carton (2.25 pounds) Honest Earth® Hash Browns
- 3 quarts water
- ½ quart seasoned rice vinegar
- 1 pound kale (Washed and chopped. Quick blanch if desired. Held cold for assembly.)
- 2 pounds broccoli (Cut into buds and quick blanch. Held cold for assembly.)
- 2 pounds baby portabella mushrooms (Washed, sautéed, and held cold for assembly.)
- 2 pounds radish (Julienned and held for assembly.)
- 2 pounds garbanzo beans (Drained, rinsed, and held cold for assembly.)
- 2 pounds carrots (Julienned and held for assembly.)
- 2 pints sprouts (Held cold for assembly.)
- 2 pounds peas (If using frozen, thaw and hold cold for assembly.)

### INSTRUCTIONS

1. Refresh the Honest Earth® Hash Browns by filling carton to fill line with vinegar and water from hot water dispenser at 180° - 190°F (80°-90°C). Reclose and let stand at room temperature for 10 minutes.
2. To assemble, place 4-ounces of the refreshed Hash Browns into a bowl. Arrange the accompaniments around the bowl in 1-ounce portions.
3. Serve the bowl with a dressing of customer choice or toss the refreshed Hash Browns in dressing as desired.

### FEATURED INGREDIENT

Honest Earth® Shreds Hearty Cut Hash Browns with a hint of Sea Salt & Pepper



- ✓ Fresh-Dried™
- ✓ Plant-Based
- ✓ Clean Label
- ✓ Simple Ingredients
- ✓ Speed-Scratch Convenience

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