

Plating Guide - Brooklyn Chopped

with red onion jam, salami, soppressata, prociutto, bocconcini, fried garbanzo beans & vine-ripe cherry tomatoes

Ingredients (keep cold):

- Cured meat
- Dressing
- Mixed herb greens
- Cheese
- Garbanzo beans
- Garnish



Plating Steps

1. Arrange cured meats on the bottom of the plate.
2. Toss greens with vinaigrette.
3. Add fried garbanzo beans and cheese around the plate and on top of salad.
4. Finish with garnish

