

Press Release

FOR MORE INFORMATION: regarding this press release and/or an interview with client for further details:

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GREEN AND WHITE ASPARAGUS SALAD PERUVIAN ASPARAGUS IMPORTER'S ASSOCIATION

FOR IMMEDIATE RELEASE: July 13, 2022. The Peruvian Asparagus Importers Association (PAIA) is an association of U.S. importer companies that represent over 90% of the fresh asparagus imported that is consumed within the United States. PAIA is the entity that assists in the trade totality efforts of supplying U.S. retailers, foodservice and ultimately the consumers with the best quality products. To find our more information about PAIA, please see their website at:

peruvianasparagusimportersassociation.com

PAIA importer members have been sharing their best fresh asparagus recipes with U.S. consumers since 2021. "Our association's importer companies have their finger on the pulse of freshness and quality. These industry professionals supply the U.S. retailers' shelves and food service across the nation and beyond with fresh asparagus year-round. They know fresh" says Priscilla Lleras-Bush, PAIA Association Director.

Today's recipe comes from Sothern Specialties, headquarters in Pompano, Florida. This dish is so easy to prepare and brings flavor to any table. Summer never tasted so fresh!



LET'S GROW SOMETHING SPECIAL

Green and White Asparagus with Heirloom Tomatoes



Ingredients:

- 1 bunch each green and white asparagus
- 1 Lb baby heirloom tomatoes halved
- 4 Oz finely sliced red onion
- ¼ Cup toasted pine nuts

Vinaigrette:

- 4 Tbsp white vinegar
- Juice of ½ lemon
- 1 clove garlic finely minced
- 1 Tsp honey
- 1 Tsp spicy brown mustard
- ¼ cup olive oil
- 3 Tbsp grated parmesan cheese
- Salt and pepper to taste

Instructions

1. Fill a pot halfway with salted water and bring to a boil.
2. Add asparagus and cook about 2 minutes or until tender. Drain and rinse asparagus under cold water, then place in refrigerator.
3. In a microwave safe bowl, add lemon juice, vinegar, honey, and garlic.
4. Microwave about 20 seconds, then add spicy brown mustard, olive oil, and grated parmesan and whisk to combine. Add salt and pepper to taste.
5. In a salad bowl, add asparagus, tomatoes, and onions. Toss with vinaigrette to taste, and top with nuts

<http://southernselects.com/recipes/southern-selects-green-and-white-asparagus-salad-with-baby-heirloom-tomatoes/>

For more information about PAIA: peruvianasparagusimportersassociation.com

For more information about Southern Specialties: southernspecialties.com

About Southern Specialties:

Southern Specialties was founded in 1990 by Robert Colescott, President, and CEO of the company. Our mission, then, was to provide the finest restaurants and hotels in the nation with the best service and highest quality specialty produce.

Today, we are proud to continue that mission while including the leading retailers and club stores in North America. Our Southern Selects line of value-added specialty produce, and our extensive private label programs provide consumers with delicious, nutritious, safe and convenient produce for the entire family.

The foundation of Southern Specialties resides in the quality of the people and businesses that make up our culture and enterprise. As a company, it's rewarding to have traveled so far and have such great visions for the future. We look forward to continuing our enduring partnerships, and providing the freshest and most delicious, quality assured fruits and vegetables to our valued customers for years to come.

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