

Putting Plant-Based Dishes on the Menu



100%
certified
prime beet.

At dinner, add color.



WHY PLANT-BASED?

Plant-based cuisine is in the top 10 food and menu trends for 2018.* Harness this opportunity to innovate and respond to growing consumer demand.

- Discover new menu items that appeal to your target market.
- Embrace the use of fresh fruits and vegetables, herbs and spices over processed foods.



KEY ACTIVITIES & RESOURCES

FREE RECIPES & SIGNAGE

promoting plant-based dishes to feature in your foodservice setting.

HANDS-ON TECHNICAL ASSISTANCE

supporting the implementation of new recipes in your foodservice venue.

EVALUATION SUPPORT

providing valuable insights by conducting food and beverage assessments.



Eat Your Best is an initiative supported by a CDC grant program in Los Angeles and San Diego counties.