

SUPC 7262596 • 1/10 LB

# Greek Bronzini Fillets

Also known as Mediterranean sea bass, our all-natural bronzini fillets save time and labor as they are meticulously trimmed and ready for service once thawed. Their mild yet distinctive flavor makes a perfect canvas for sauces and spices, while their short cook time ensures orders will move through the kitchen quickly and efficiently. With its high-perceived value, our bronzini fillets are a profitable protein that will drive repeat business.

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## WHY WE LOVE IT

• **Fully Cleaned:**

Meticulously trimmed with pin bones removed ensures an enjoyable dining experience for your customers.

• **Fresh, Clean Taste:** Boasts a mild, sweet flavor that works well with various preparation methods, seasonings, and sauces.

• **All Natural:** Market high-quality bronzini without additives or preservatives on your menu.



### *Bronzini with Artichoke Tomato Salad*

Pan-seared bronzini perched on a bed of tender asparagus, adorned with a zesty artichoke and tomato salad.



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### *Bronzini*

Simply seasoned, crispy-skinned bronzini served over a vibrant hash of shallots, red peppers, olives, collards, and blistered grape tomatoes topped with lemon, basil, and a drizzle of olive oil.



### **FUN FACT**

Not only a delicious, mild, and sweet fish, bronzini is also nutritious; a **4-ounce serving** contains **over half** of your **daily recommended** amount of **vitamin D**. (*Nutritionix*)



### **APPLICATION**

- Center of Plate: Mix and match with varieties of rice, grains, pasta, and vegetables to create endless options across multiple cuisine segments.

For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)