

SYSCO IMPERIAL

Seaweed Kelp Chickpea Balls

Enhance your menu with a standout, one-of-a-kind ingredient that's a sustainable superfood packed with umami-rich flavor. These chef-crafted seaweed kelp chickpea balls feature wild-harvested New England kelp that's nutrient-dense and brings a distinct ocean-fresh savory flavor. Combined with hearty and rich chickpeas, they are unique, nutritious, and versatile across menu applications or cuisines. Naturally gluten-free, allergen-friendly, and vegetarian, they're equally ideal for bringing unique twists to classics or creating new dishes that go beyond the expected.

KELPBALL MARINARA

Nutrient-rich meets Italian comfort in this vibrant, flavor-packed dish. Protein-rich seaweed kelp chickpea balls are nestled over orecchiette pasta with a slow-simmered marinara sauce, offering a unique twist on classic meatballs that delivers clean flavor and sustainability in every bite.



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WHY WE LOVE IT

- **Superior Texture & Flavor:** A chef-crafted mix delivering a bright, briny, and umami-rich depth with a perfectly crisped finish for a unique and unexpected dish.
- **Sustainable & Regenerative:** Kelp purifies oceans, absorbs carbon, and requires no land, fresh water, or fertilizers. Featuring it on your menu means supporting the planet while serving something truly innovative.
- **Nutrient-Packed Superfood:** Loaded with iodine, magnesium, iron, vitamins A and B12, probiotics, and calcium—more per ounce than milk!
- **Allergy-Friendly & Plant-Based:** Free from gluten, dairy, soy, and all major allergens—perfect for diverse menus.
- **Effortless Prep:** Par-cooked and ready to heat from frozen with a variety of heating options, from baking or frying to sautéing.

RESOLUTION SALAD

Fresh, vibrant, and boldly original—this nutrient-packed appetizer layers creamy hummus, nutty quinoa, protein-rich seaweed kelp chickpea balls, and a bright herb salad. It delivers earthy flavor, layered textures, and clean-eating appeal that hits on today's top trends.



KELP FALAFEL GYRO

Seaweed kelp chickpea balls bring a briny, protein-packed twist to this modern Mediterranean wrap. Served in warm flatbread with crisp greens, juicy tomatoes, red onions, and peppery radishes, it's finished with a drizzle of tangy yogurt or tahini sauce. This coastal-inspired gyro delivers bright flavor with natural, nourishing appeal that's anything but ordinary.

APPLICATIONS

- Can be prepared for casual or more upscale settings
- Use in a vegan "meatball" marinara or veggie "meatball" sub
- Create "seaweed-ish meatballs" with gravy and mashed potatoes
- Add as a non-meat protein topper for power bowls or salads
- Serve over a bed of hummus, pickled veggies, and extra virgin olive oil
- Stuff into pita for a Mediterranean wrap

FUN FACTS

Kelp has gone viral. For the past 4+ years, kelp has emerged as one of the hottest food trends (e.g., Seaweed Snacks) in the U.S., with its popularity continuing to soar, inspiring countless articles in publications like *The New York Times*, *Food and Wine*, *The Wall Street Journal*, and more.

Kelp is a climate hero. In just three growing seasons (2022-2024), kelp has removed 150,000+ lbs. of carbon from the Gulf of Maine.

By nature, kelp is one of the most sustainable and renewable ingredients on the planet, fighting climate change and improving water quality as it grows.