

# Good taste is grown.

Before your guests place their orders, your dishes compete for their attention. Here's how you can help draw your customers appetite and show them a sustainable and tasty meal option.

## How Planted can land on your plates:

1. Ask your guests if they would like to try something new that is tasty, has no additives, and is good for the environment.
2. Identify every dish that can be prepared with Planted accordingly. To make it clearer, you could show them our product logo in the menu - e.g. "**planted.pulled Burger**".
3. Offer your guests the option of replacing conventional chicken with **planted.chicken**.
4. When asked, you should be able to name the advantages of plant-based products - after all, there are many good reasons to try Planted.

Want more details? Find it here: [eatplanted.com](https://eatplanted.com)

## Show us what you got! Your menu could look like this:

### **planted.pulled Burger**

With plant-based pulled pork, coleslaw, tomato ketchup, balsamic vinegar, Pimentón de la Vera, homemade brioche bun and BBQ sauce.

**BEST-SELLER**

### **Plant-based Fajitas with planted.chicken**

Planted.chicken lemon & herb, onion, garlic, red pepper, tortillas, sour cream, avocado and cilantro.

### **Planted Bao Buns**

Planted.chicken nature, freshly hand made bao buns, fried vegetables and roasted sesame seeds with a ginger marinade.

### **Penne contadina with planted**

With **planted.pulled nature**, olives, parsley, date tomatoes and spring onions.

**planted.**