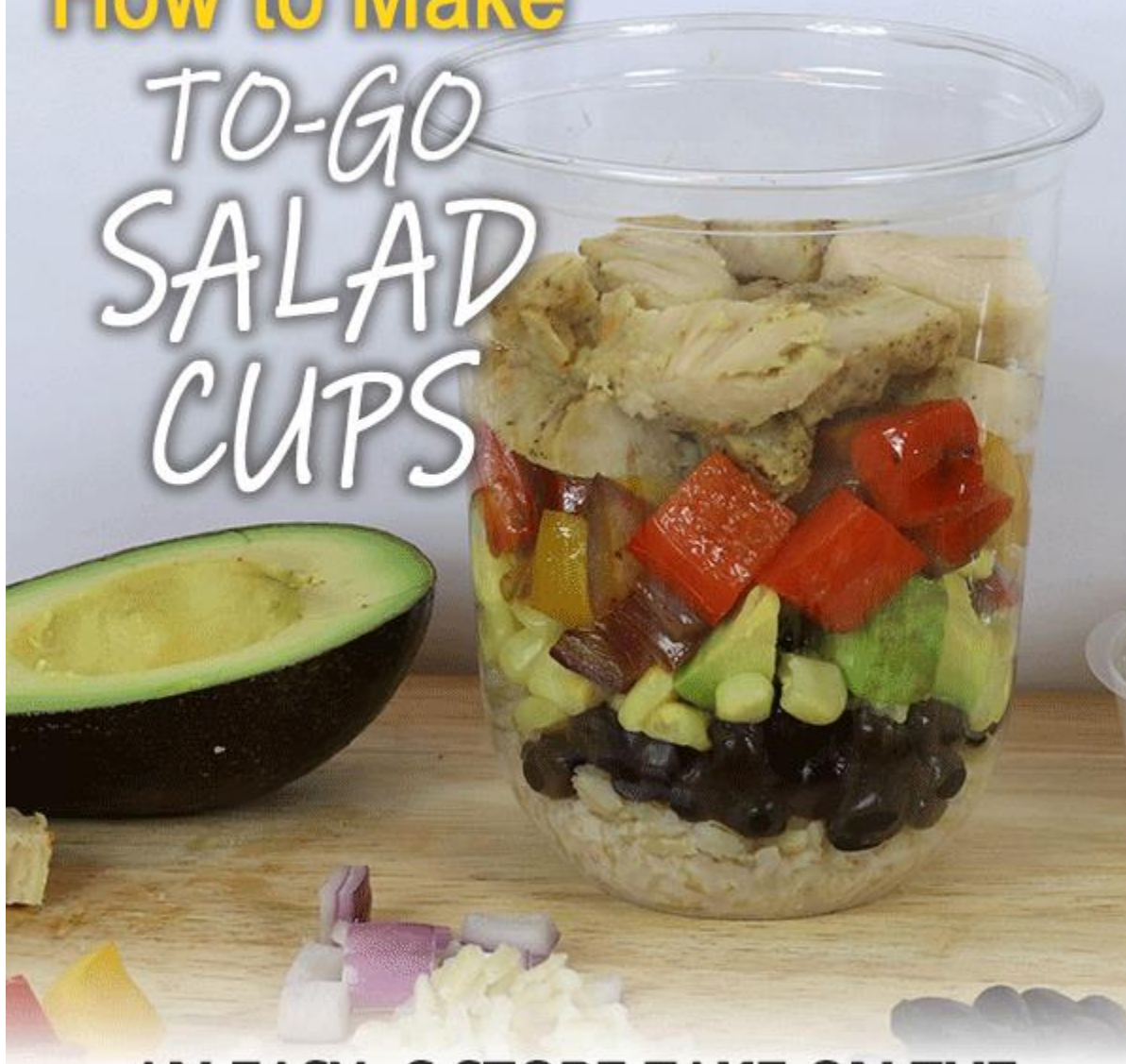


How to Make TO-GO SALAD CUPS



**AN EASY, C-STORE TAKE ON THE
"BOWL" TREND!**

Last year, we saw restaurants put everything in bowls. Pastas, salads, burritos, poke—any meal that could be served in a bowl became a to-go success. In fact, the word "bowl" was used in online food conversations over one million times in 2021.¹

Use these simple, healthy bowl-inspired ideas to show your customers that they can rely on you for fresh, nutritious meals. And while you're at it, take the convenience up a notch with an option that's even more portable than bowls: cups.

Source 1: Brandwatch's "The Biggest Restaurant Industry Trends for 2022"

"You know what doesn't fit in a cup holder? A bowl."

- Chris Stein, Corporate Chef at Brakebush

MAKE YOUR OWN

What do you need to make to-go salad cups?

- To-go cups with lids and small containers for sauce
- A salad base: rice, noodles, quinoa, chickpeas...
- Fresh veggies: peppers, onions, edamame, carrots, corn, cucumber...
- Chicken: [fully cooked, sliced or diced chicken](#)
- Extras: beans, cheese, mushrooms...
- Sauce: vinaigrette, ranch, sesame-ginger sauce...

OR TRY OUR IDEAS

We made Asian, Latin American, and Mediterranean-inspired salad cups. They each feature delicious, fresh ingredients, and your customers will love having healthy, trendy options to choose from.



[Asian
Salad Cup](#)



[Latin American
Salad Cup](#)



[Mediterranean
Salad Cup](#)

Interested in these ideas or products?

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