



HARVEST SHREDS.

Incredible Edible Versatility

1 SKU = 1,000+ Menu Items

Breakfast

Lunch

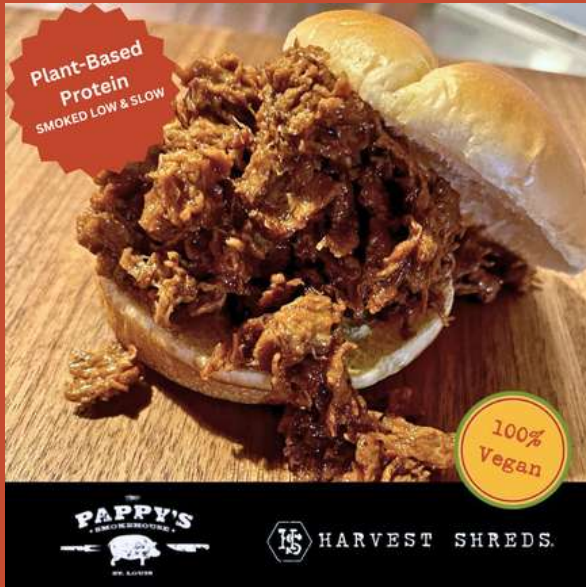
Dinner

Snacks



BOWLS **SCRAMBLES**
CURRIES **SANDWICHES**
PIZZA **HASH** **SALADS**
BURRITOS **FAJITAS**
WRAPS **STIR-FRIES**
ENCHILADAS **TACOS**





Menu Versatility



Sandwich Ideas



Plant-Based Bulgogi



Plant-Based BBQ: Harvest Shreds on Texas toast, sweet whisky BBQ, Alabama BBQ & pickles



"The CheeseFake"



Smoked, seasoned and sauced, served with pickles



Harvest Shreds 2 ways: Harvest Shreds Brisket topped with avo salsa verde + Afghani rubbed with white BBQ



Car "Nay" Asada Taco

Bowl Ideas



Harvest Shreds Classic Stirfry: Add veggies, ginger & garlic and serve on grains or pasta

Roasted Root Vegetable Chop Salad: Harvest Shreds, on a bed of shredded kale, quinoa, roasted beets & sweet potatoes, goat cheese, toasted pepitas



Peanut Noodles: Harvest Shreds, on a bed of knife cut noodles, cucumber, carrots, fresh mint & cilantro, tossed with a Sriracha ginger peanut sauce

More Bowl Inspo

Curry: Roasted eggplant, lentils, garbanzos, zucchini, ginger & cilantro

Chipotle: Fresh corn, fire roasted chiles, black beans, corn chips, pico & crema

Szechuan: Peppers, scallions, snow peas, shiitakes, chiles & peanuts



HARVEST SHREDS® VERSATILITY



Kung Pao Shreds: Harvest Shreds, bell peppers, ginger, chilis, roasted peanuts, Kung Pao sauce on a bed of green beans



Philly Shred Quesadilla: Harvest Shreds, green chilis, scallions, pepperjack cheese, grilled in a flour tortilla



South of the Border Protein Plate: Harvest Shreds, black beans, roasted sweet potato, street corn, avo, corn chips and pickled onions