













LEAF	DESCRIPTION	COMBINE WITH	SUGGESTED DRESSINGS
 <p>Spinach</p>	<p>Sturdy oval spinach leaves are equally delicious raw, slightly wilted or cooked. This nutrient-rich vegetable has a tart taste. Soak spinach in a bowl of cold water and rinse to remove sand.</p>	<p>Radicchio Romaine Boston Loose-leaf</p>	<p><a href="#">Catalina</a> <a href="#">Poppy Seed</a> <a href="#">Creamy French</a> <a href="#">Raspberry Vinaigrette</a> <a href="#">Sun Dried Tomato Vinaigrette</a> <a href="#">Strawberry Balsamic</a></p>
 <p>Romaine</p>	<p>Has a large head with sweet tasting, succulent, crisp leaves. A good basic salad component. It is the centerpiece of Caesar Salads.</p>	<p>Spinach Arugula Watercress</p>	<p><a href="#">Creamy Caesar</a> <a href="#">Creamy Italian</a> <a href="#">Original Ranch</a> <a href="#">Greek Vinaigrette</a> <a href="#">Sun Dried Tomato Vinaigrette</a></p>
 <p>Iceberg</p>	<p>Iceberg lettuce is a tightly packed head lettuce. It heightens the flavors of other greens and adds a cool, crisp texture.</p>	<p>Arugula Watercress Loose-leaf</p>	<p><a href="#">Thousand Island</a> <a href="#">Catalina</a> <a href="#">Oriental Sesame</a> <a href="#">Italian Vinaigrette</a> <a href="#">Balsamic Vinaigrette</a></p>
 <p>Green Leaf</p>	<p>Sprawling slightly ruffled leaves with a mild flavor and delicate texture. Dress with salad dressing just before serving so it doesn't become soggy.</p>	<p>Boston Iceberg Watercress Radicchio Arugula Curly Endive</p>	<p><a href="#">Blue Cheese</a> <a href="#">Peppercorn Ranch</a> <a href="#">Original Ranch</a> <a href="#">Honey Dijon</a> <a href="#">Greek Vinaigrette</a> <a href="#">Sun Dried Tomato Vinaigrette</a></p>
 <p>Curly Endive</p>	<p>Also known as chicory, curly endive has extremely curly branchy leaves and a bitter, peppery flavor. Use it for a flavor and texture contrast with milder lettuces.</p>	<p>Boston Loose-leaf Radicchio</p>	<p><a href="#">Coleslaw</a> <a href="#">Catalina</a> <a href="#">Creamy Russian</a> <a href="#">Balsamic Vinaigrette</a> <a href="#">Raspberry Vinaigrette</a> <a href="#">Poppy Seed</a></p>
 <p>Belgian Endive</p>	<p>Spear-shaped pale yellow leaves on a cream-colored stalk. It has a delicately bitter flavor with a crunch. Use the leaves whole or chopped.</p>	<p>Boston Watercress Arugula Radicchio</p>	<p><a href="#">Thousand Island</a> <a href="#">Original Ranch</a> <a href="#">Creamy Russian</a> <a href="#">Blue Cheese</a> <a href="#">Sun Dried Tomato Vinaigrette</a></p>
 <p>Radicchio</p>	<p>Looks like a curly-edged tiny red to dark maroon colored cabbage. Has a delicately bitter and peppery taste and a chewy crunch. Its wonderful color brightens up salads.</p>	<p>Boston Loose-leaf Spinach Belgian Curly Endive Arugula</p>	<p><a href="#">Italian Vinaigrette</a> <a href="#">Peppercorn Ranch</a> <a href="#">Golden Italian</a> <a href="#">Sun Dried Tomato Vinaigrette</a></p>
 <p>Watercress</p>	<p>Tender dark green leaves on a thin crisp sprig. Spicy or peppery flavor. Popular addition to sandwiches and salads and frequently used as a garnish.</p>	<p>Romaine Boston Iceberg Loose-leaf Belgian Curly Endive</p>	<p><a href="#">Zesty Italian</a> <a href="#">Honey Dijon</a> <a href="#">Greek Vinaigrette</a></p>
 <p>Arugula</p>	<p>May also be called rocket or rugula. Tender dark green leaves, usually sold in small bunches. Pungent flavor adds a spicy taste when combined with more subtle greens. Small leaves have a milder flavor.</p>	<p>Boston Loose-leaf Red Oak Leaf Radicchio Romaine Iceberg</p>	<p><a href="#">Buttermilk Ranch</a> <a href="#">Balsamic Vinaigrette</a> <a href="#">Strawberry Balsamic</a> <a href="#">Raspberry Vinaigrette</a> <a href="#">Poppy Seed</a></p>
 <p>Mesclun</p>	<p>A mixture of assorted tiny or baby greens that might include Arugula, chervil, frisee, dandelion, and lamb's lettuce. Provides an exciting combination of colors, flavors and textures. Sold as pre-cut leaves in bulk.</p>	<p>Great on its own or when combined with Radicchio or leaf lettuce</p>	<p><a href="#">Balsamic Vinaigrette</a> <a href="#">Raspberry Vinaigrette</a> <a href="#">Sun Dried Tomato Vinaigrette</a> <a href="#">Strawberry Balsamic</a></p>