



Agretto

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About Agretto

Available: May – October

Also known as: Agretti, Saltwort, Monk's Beard

Characteristics: Agretto is an Italian spring green with a crisp fresh texture. The plant resembles chives, however Agretto's flavor profile is salty and slightly crisp even after cooking. Lightly braise or blanch to enjoy as a side dish, add in pastas, and top pizzas. Agretto pairs well with garlic, lemon, and seafood dishes.

Preparation Suggestions

To make a simple Agretto, bring a large pot of water to boil, add the course salt then the Agretto. Cook for 5-10 minutes or until tender, then drain and combine with lemon juice and olive oil.

Storage/Shelf-Life

Keep Agretto refrigerated in a crisper or in a sealed plastic bag. It should last up to a week.

| Style / Case | Case / Pallet | Case Cube | Ti | Hi | Net Weight |
|--------------|---------------|------------------|----|----|------------|
| Agretto 6 ct | 204 | 12.5 x 12 x 5.5" | 12 | 17 | 3 lbs |