

Subject: Summer Dish Spotlight on sweetgreen

Body:

Hi x,

After much anticipation, [sweetgreen](#) recently made their Atlanta debut at Ponce City Market, continuing their mission to inspire healthier communities by connecting people to real food. Before opening in a new market, sweetgreen first identifies local sources of ingredients through farmers, suppliers, and growers. They pride themselves on using locally sourced ingredients, so of course they are utilizing fresh Georgia peaches in their summertime specialty, the **Peach & Burrata Salad**.

Made with spring mix and kale, basil, red onion, tomatoes, roasted almonds, burrata, peaches, and balsamic vinaigrette, the salad tastes like summer. The peaches used are sourced from [Genuine Georgia](#), located 100 miles from the Ponce City Market location. Genuine Georgia is a co-op of five family farms with 400+ years of Georgia peach growing experience. Each peach is handpicked to maintain the integrity of the Georgia staple.

In addition to offering Georgia's state fruit, sweetgreen is serving an Atlanta-exclusive salad with one of Georgia's most popular fish. The **Blackened Catfish Bowl** has become a quick fan favorite, combining baby spinach, warm wild rice, blackened catfish, shredded cabbage, raw carrots, red onions, basil, spicy sunflower seeds, and a green goddess ranch dressing.

Please let us know if you would like additional information as you're working on summertime dish spotlights. Images of the Peach & Burrata Salad and Blackened Catfish Bowl are available for download [here](#).

Best,
Mallory