

Sweetgreen Names Molly Baz Its First Chef in Residence, Debuting Three New Lunch Orders

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The cookbook author and recipe developer brings big dill pickle energy to sweetgreen with limited-edition, deli-counter-inspired creations featuring Ayoh Dill Pickle Mayo and packed with crunch, acid and her signature bold and unabashed flavor.

LOS ANGELES--(BUSINESS WIRE)-- Today, **sweetgreen** announced cookbook author, recipe developer and food personality Molly Baz as its first-ever Chef in Residence. Three new lunch orders, plenty of dill pickles and several executive decisions later, Baz has officially declared that LUNCH MEANS BUSINESS with her new LTO menu.

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three new craveable orders: Molly's Big Dill Caesar Wrap, Molly's Pickle Caesar Sal and Molly's Double Chick Scoop. Each menu item is built around Baz's signature dilly dill pickle chicken salad (a first for sweetgreen) made with Ayoh's Dill Pickle Mayo, a bestselling flavor from Molly's next-level, saucy mayo brand.

"Molly approaches food with curiosity, conviction and a very clear point of view on what makes something delicious. Together, we created a menu that feels distinctly Molly and distinctly sweetgreen, thoughtfully made and anything but basic," said Zipporah Allen, Chief Commercial Officer at sweetgreen. "Molly is the first of many voices we'll welcome through our new Chef Residency. Her bold approach to flavor made her a natural choice to kick it off, and these three new delicious lunch orders show what's possible when we create together."

The menu includes:

- Molly's Big Dill Caesar Wrap: Molly's creamy chicken salad with crisp romaine, fresh dill, Parmesan, pickled red onion, spicy broccoli, garlic breadcrumbs, lemon, Ayoh Dill Pickle Mayo, a pickle spear and Caesar dressing - all wrapped in sweetgreen's signature olive oil tortilla.
- Molly's Pickle Caesar Sal: Molly's pickle-forward take on a Caesar, featuring her special chicken salad made with Ayoh, fresh dill, Parmesan, pickled red onion, spicy broccoli, garlic breadcrumbs, lemon, Caesar dressing and a pickle spear.
- Molly's Double Chick Scoop: A double scoop of Molly's creamy, dill-forward chicken salad made with Ayoh, with a crisp pickle spear on the side.

"sweetgreen and I go wayyyy back, and I've been a fan for years, so returning as its first ever Chef in Residence is a very full-circle moment for me," said Baz. "I'm on a mission to put an end to boring sandwiches and sad lunches — and that includes wraps! My constant experimentation in the kitchen is how Ayoh was born, and it's how I landed on this menu of spins on a classic, and highly beloved American food group: the caesar salad. I developed 3 different menu items, all of which feature a big scoop of dilly chicken salad loaded with Dill Pickle Ayoh for maximum flavor. Throw that on my bright, crisp, lemony caesar salad, or pack it into a fresh crunchy cae sal wrap stuffed with a pickle spear and tell me that lunch didn't just get exponentially more fun and delicious. As a self-proclaimed caesar salad aficionado/expert, I take my caesars extremely seriously, and this one has a LOT to say on the matter."

The collaboration comes to life through Lunch Means Business, a campaign that casts Baz as the ultimate lunchtime boss. Inspired by the larger-than-life executive world of the '90s, the creative follows Baz through a workday where every meeting is a tasting, every memo is a menu note and every business decision comes down to one thing: making undeniably delicious food. Because when it comes to taste, Molly is the boss. The campaign will appear across sweetgreen's social and digital channels, restaurants and out-of-home placements in New York and California.

Molly's limited-edition menu is available from September 29 through November 9 at all sweetgreen restaurants. Customers can order in restaurant, through the sweetgreen app or at **sweetgreen.com**.

About sweetgreen:

sweetgreen (NYSE: SG) is on a mission to build healthier communities by connecting people to real food. Since 2007, the brand has reimagined what quick, accessible food can be: fresh, flavorful and built on real relationships with growers. From regional farms to kitchens across the country, sweetgreen serves seasonal, chef-crafted menus across more than 285 locations nationwide, creating spaces where food, people, and purpose come together.

About Molly:

Molly Baz is a 2x New York Times bestselling cookbook author of *Cook This Book* (2021) & *More is More* (2023), recipe developer, and video host whose number one goal in life is to convince the world that cooking is fun, and not that hard to do if you're properly set up. When she's not writing books, Molly hosts a subscription digital recipe club, The Club, where she drops new recipes weekly for her fans. When she's not doing that, you can find her at home sipping on a glass of Drink This Wine (that's her natural wine company!), slathering Ayoh on her sandwiches (that's her mayo company!), and shooting lots of fun, short-form videos to better equip her followers in the kitchen!

About Ayoh:

Ayoh is a line of mayos gone wild on a mission to end boring sandwiches with easy-to-use, fully loaded flavors. Founded by **Molly Baz**, 2x New York Times bestselling cookbook author, Ayoh uses an ultra-creamy avocado oil mayo base, packed with fresh-ingredient mix-ins full of flavor and texture like pickled veggies, peppers, herbs, and mustard seeds, to create a one-stop sando sauce. Ayoh offers five core flavors – Original Mayo, Dill Pickle Mayo, Tangy Dijonayo, Hot Giardinayo and Miso Mayo. Each mayo comes in a 12-ounce squeezable bottle (just like at the deli) for five-star sandwiches at home and culinary experimentation of all kinds. Follow along at www.eatayoh.com and [@eatayoh](https://www.instagram.com/eatayoh).

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