

DOING MORE with Less



Growing Menu Possibilities,
Year-Round.®

AVOCADO SMASH TOAST featuring
DOLE® Chef-Ready Cuts IQF Mango Cubes,
DOLE Pineapple Juice and DOLE Smoothie
Cuts Diced Avocado



The labor shortage has left restaurants, schools and healthcare facilities in a crunch, forced to adjust operating hours and menus on the fly. Combined with additional capacity mandates and ever-changing restrictions, operators need turnkey solutions to keep business flowing during this critical time. Frozen fruit from Dole can help alleviate some of the stress on your operation, with versatile products that can be used across menu applications by employees of all skill levels.

The Fruits of Labor

2.5 million
restaurant industry jobs
were lost in 2020.¹

54%
of consumers have noticed
restaurants struggling to serve their
customers because of lack of staff.²



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- **Feature:** Maximize flavor with minimal labor
- **New Video:** 1 Fruit, 3 Ways: DOLE Dragon Fruit
- **Product Focus:** DOLE Chef-Ready Cuts IQF Fruit and DOLE Chef-Ready Frozen Fruit Purées
- **Special Offers:** Free sample of DOLE Chef-Ready Cuts IQF Dragon Fruit
- **Recipes:** Make it with mango
- **On Trend, on the Menu**
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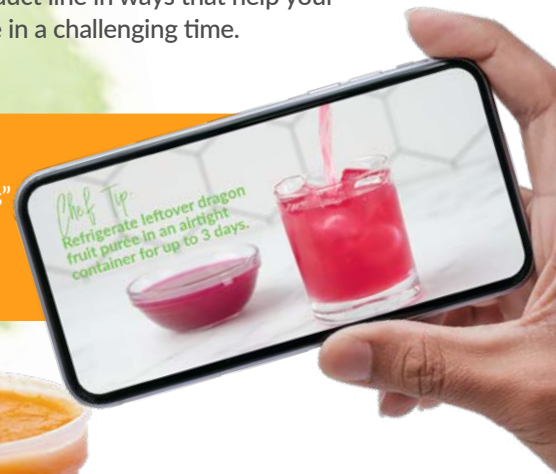


MAXIMIZE FLAVOR with minimal labor

Cross-utilizing ingredients, employing speed-scratch cooking techniques and minimizing food waste are always important strategies for maintaining the profitability and efficiency of a foodservice operation. As operators navigate the waters of an unprecedented labor shortage, products that save time and money have never been more vital.

Ingredients that focus on convenience, like pre-cut IQF fruit, may not have had a place in your freezer in the past. But user-friendly items like **DOLE Chef-Ready Cuts** and **Chef-Ready Frozen Fruit Purées** help to improve consistency across your menu, with zero waste. These products help you maintain the standards of quality your customers demand, even as you deal with the challenges of an understaffed kitchen. In this issue of our newsletter, we want to provide you with recipe inspiration, culinary shortcuts and a valuable offer to explore our product line in ways that help your business not just survive but thrive in a challenging time.

Enliven dishes across the menu with the bright tropical flavor and bold color of DOLE Dragon Fruit. Watch our latest “1 Fruit, 3 Ways” video and see how easily our products can be used! Visit www.dolefoodservice.com/dragon-fruit-three-ways.



Product Focus

DOLE Chef-Ready Cuts IQF Fruit Add a burst of fruit flavor and versatility to any menu or daypart, whenever you need it! Our perfectly sliced, cubed and diced fruit delivers unbeatable time and cost savings, with zero labor.

- Picked at the peak of ripeness
- Quick-frozen to lock in nutrients and flavor
- 100% usable fruit in a resealable pouch

DOLE Chef-Ready Frozen Fruit Purées These versatile purées are made with high-quality fruit, ideal for creating signature sauces, beverages and desserts.

- Pre-blended with no straining required
- Consistent quality and taste
- Pure ease, from kitchen to bar



SPECIAL OFFER

Want to try the newest product from DOLE, for free? Check out our exclusive sample offer:



DOLE Chef-Ready Cuts IQF Diced Dragon Fruit (Pitaya) is pre-cut and packed in a resealable pouch for a zero-labor fruit solution with no product waste. Its vibrant color and refreshing tropical taste give any menu item signature flair. [FREE SAMPLE](#)

MAKE IT with mango

Want to improve back-of-house efficiency and brighten up your menu the DOLE way? It's time to add DOLE Chef-Ready Cuts IQF Mango Cubes and DOLE Chef-Ready Mango Frozen Purée to your repertoire. Whether you're looking to create new globally inspired menu items or enliven your current dishes, our convenient products make it easy to incorporate the tropical flavor of mango into any dish, whenever you need it. Give these recipes a try!

Up 602% since 2017, **TLAYUDA** is the fastest-growing dish at restaurants that offer Mexican cuisine.⁴



CHICKEN TLAYUDA

This baked Mexican flatbread showcases an appealing mix of flavors, textures and colors. It starts with layers of black bean purée and braised chicken brushed with a seasoned DOLE Chef-Ready Mango Frozen Purée glaze. Toppings include pickled DOLE Chef-Ready Cuts IQF Mango Cubes, roasted serrano peppers, red onion, corn salsa and a duo of Oaxaca and Cotija cheeses. [RECIPE](#)

FRITTERS
are growing on fast casual menus, up 111% over the past four years.⁶



BHAJIA PLATE

A legendary street food in Kenya, these crispy snacks make for an easy shareable appetizer. Potato rounds and DOLE Pineapple Chunks are dredged in a spicy batter and deep-fried to golden-brown perfection. Assemble a plate of fritters topped with spicy coconut mango chutney made with DOLE Chef-Ready Cuts IQF Mango Cubes and DOLE 100% Pineapple Juice, as well as a sauce of sour tamarind chutney and DOLE 100% Pineapple Juice. [RECIPE](#)



KEBABS
have grown 33% on fast casual menus over the past four years.³

AFRICAN GRILLED CHICKEN KEBABS (CHICKEN MISHKAKI)

Simple yet savory, these Tanzanian street-style chicken kebabs are sure to impress your customers. Chicken thighs are marinated until tender, threaded onto skewers, grilled and glazed with a blend of DOLE Chef-Ready Mango Frozen Purée, tamarind nectar, minced serrano chiles, mint, cilantro and DOLE Chef-Ready Cuts IQF Mango Cubes. Serve additional glaze on the side as a dipping sauce. [RECIPE](#)

JAMAICAN
flavors are growing in QSR, up 37% since 2017.⁵



JAMAICAN PUNCH

Inspired by Jamaica's southern coast, this refreshing blended cocktail includes DOLE Chef-Ready Mango Frozen Purée, rum, orgeat syrup and a trio of juices: DOLE 100% Pineapple Juice, orange juice and lime juice. Finish with a skewer of bright fruit pieces assembled from DOLE Tropical Fruit Salad, along with dehydrated DOLE Pineapple Tidbits and a pinch of fresh grated nutmeg. [RECIPE](#)

ON TREND, on the menu

Diced fruit and purées in all colors of the rainbow have been popping up on menus as easy ways to add appealing flavor and texture to dishes across dayparts. Here are some delicious examples to consider as you incorporate convenient DOLE products into your repertoire. These ideas can be adapted for both commercial and noncommercial operations.

Coffee and Tea Chain

MANGO COLD BREW TEA: Scottish breakfast tea blended with sweet mango purée for a refreshing tropical treat

Health-Focused Bowls and Smoothies

NUTAYA BOWL: pitaya blend topped with granola, banana, blueberry, coconut flakes, raw cacao and Nutella drizzle

American Food & Sports Bar

PINEAPPLE HABANERO WINGS: sweet and spicy sauce with tropical pineapple, bright hot habanero peppers and sriracha, topped with crushed red pepper, served with choice of boneless, bone-in naked, bone-in breaded or smoked and grilled chicken wings

Premium Stone-Baked Pizza

MAUI WOWIE PIZZA: a pesto base with mozzarella, ham, pineapple, jerk chicken, banana peppers and applewood-smoked bacon



**CHEF
TIDBITS**
FROM 

At this challenging time, the foodservice industry is its own best and most loyal ally. Taking advantage of versatile, convenient and reliable DOLE fruit, along with an array of digital resources, will help you streamline operations. Here are some reasons why:

- **RIGHT PRODUCTS MAKE LIGHT WORK.** Skilled labor is scarce and cost savings are paramount, so forget the old saying, “Many hands make light work.” Choose safe, delicious DOLE fruit products and you’ll be able to produce the same quality with less stress and greater efficiency.
- **NOT TOO GOOD TO BE TRUE!** With prep hands being reallocated to more vital service roles and demand for high-quality, better-for-you ingredients rising, look no further than shelf-stable and freezer-friendly DOLE fruit. You’ll find the solutions you need in convenient prepackaged formats.
- **MAXIMIZE THE YIELD.** Racing against the clock for the ripening times of fresh fruit or inexperienced yields from lesser-skilled kitchen hands should be the least of your worries. With every bag of whole, halved, diced or sliced DOLE IQF fruit, you use every ounce of your purchase—whenever you need it.
- **SAFETY AND SANITATION.** Taking the risks of knife cuts or cross-contamination out of the equation will serve to make your kitchen operations that much easier. Dole continues to offer safe, ripe and ready-to-eat fruit that your customers recognize as high quality and reliably safe to consume.
- **WE’RE HERE TO HELP.** Don’t forget to leverage all the resources Dole has made available to support you and your business’ continued success. Our transparent supply chain, brand recognition and segment-specific solutions developed for today’s current logistical constraints are just a few of the extensive resources we have ready for you!

Have you incorporated DOLE fruit into your menu offerings as a way to simplify back-of-house operations? Upload photos of your fruit-forward dishes on social media and be sure to tag @dolefoodservice and #askfordole.

Chef James “THE MOST INTERESTING
MAN IN FOODSERVICE”

¹Julie Littman, “Now hiring: How the labor shortage is squeezing full-service restaurants,” *Restaurant Dive*, May 4, 2021.

²Datassential, “Simply Smarter Webinar: Where We Go from Here,” June 24, 2021.
^{3,4,5,6}Datassential MenuTrends, US menu penetration growth 2017-2021.

Additional Reference:
Danny Klein, “Inside the Restaurant Industry’s Critical Labor Shortage,” *QSR*, June 9, 2021.