



THE VERSATILITY OF DOLE FRUIT

ON-TREND RECIPES MADE WITH
SAFE AND CONVENIENT PRODUCTS.

GROWING MENU POSSIBILITIES, YEAR-ROUND.®



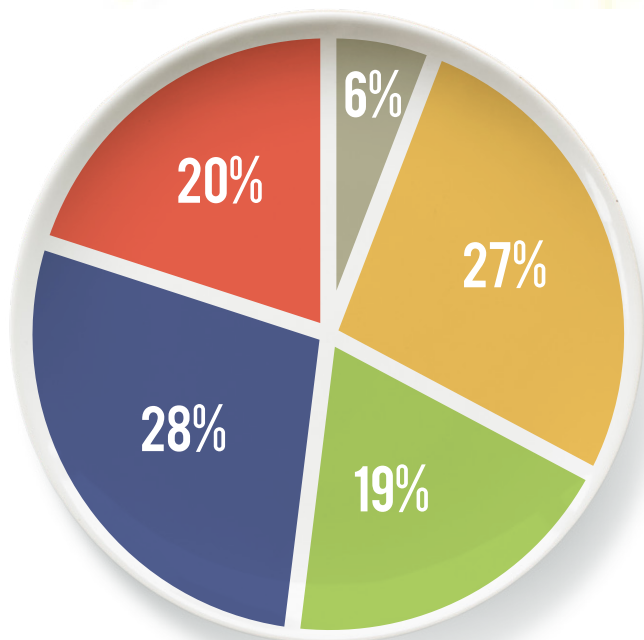


SPIRALIZED VEGETABLES AND CARIBBEAN RANCH DRESSING
with DOLE Chef-Ready Mango Frozen Purée

CONVENIENCE. SAFETY. EASE.

At Dole Foodservice, these attributes have always been pillars of our brand and product offerings—and in today's foodservice environment they're more important than ever. DOLE® Juice and Packaged Fruits are known for their exceptional versatility, enabling operators to create dishes across dayparts while minimizing prep time, labor and food waste. We continue to meet all FDA food and safety regulations and sanitation practices, while taking additional precautions to educate our employees, keep our facilities clean and protect the continuity of our supply chain.

With current operational challenges in mind, the Dole culinary team is pleased to bring you a selection of recipes inspired by global street food, creative takes on pizza, bowls and more—showcasing a mix of indulgent and wholesome flavors alike. These recipes demonstrate the unique versatility of DOLE fruit, as one product can be used in so many ways across the menu. We'll show you how to create dishes that appeal to a wide range of consumers and can be easily prepared for carryout and delivery orders.



SHARE OF RESTAURANT TRAFFIC

- Dine-in
- Order ahead
- To-go
- Drive-thru
- Delivery

Source: Datassential, "Coronavirus Traffic Brief," April 30, 2020.

FEATURED PRODUCTS



DOLE CHEF-READY CUTS MANGO CUBES (3/8")

Perfectly cubed mango delivers unbeatable time and cost savings, with zero labor. Just add mango for a burst of tropical flavor on your menu, whenever you need it!



DOLE PINEAPPLE TIDBITS IN 100% PINEAPPLE JUICE

Hawaiian is just the tip of the iceberg. Our pineapple tidbits are the perfect cut for adding juicy flavor to a variety of creative pizza recipes. Pineapple belongs on pizza!



DOLE 100% PINEAPPLE JUICE

The KING OF JUICES® is a staple of the bar but offers exceptional versatility as a marinade, braising liquid and more. Get creative with pineapple juice in food and beverage items alike.



PLANT FORWARD? IT'S IN OUR ROOTS.

**PINEAPPLE AND PEACH
VERMICELLI SALAD**
with DOLE Pineapple Chunks,
Frozen DOLE
Sliced Peaches and
DOLE Chef-Ready
Strawberry Frozen Purée

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The plant-forward trend isn't simply about eating less meat—it's about celebrating the flavor, nutritional value and versatility of fruit, vegetables, legumes and other plant-based foods. In this menu guide, we've included recipes that shine a spotlight on the plant-forward trend with DOLE fruit!

FAST FACTS: PLANT-BASED DINING

52%
OF CONSUMERS
ARE TRYING
TO EAT MORE
PLANT-BASED
FOODS AND
BEVERAGES*

328%
MENU
PENETRATION
GROWTH OF
PLANT-BASED
ITEMS SINCE
2018**

Sources:

* Greg Drescher and Lauren M. Scott, "Make plant-forward menus the new normal in hot pursuit of deliciousness," Produce Marketing Association, July 24, 2019.

** Datassential, "Plant Based is Sprouting," March 2020.

FEATURED PRODUCT:
DOLE Chef-Ready Cuts
Mango Cubes



SPICY PONZU POKE WITH MANGO

An exciting combination of flavors—sweet, salty, savory and spicy—in a convenient bowl format that's easy to prepare and assemble. It features pineapple ponzu-marinated tuna or salmon, mango cubes and avocado, cucumber, jalapeño, green onion and sesame seeds over a bed of fluffy white rice.

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INTEREST IN POKE IS SKYROCKETING... IT'S UP 181% ON U.S. MENUS SINCE 2015.

Datassential MenuTrends, U.S. menu penetration growth 2015-2019.

YIELD: 3 SERVINGS

INGREDIENTS

2 cups	Short grain rice
2 cups	Water
½ cup	Lemon-lime juice mixture
2 tablespoons	White soy sauce
2 tablespoons	Dark soy sauce
2 tablespoons	Mirin (sweet rice wine)
¼ cup	DOLE 100% Pineapple Juice
1 teaspoon	Sesame oil
½ teaspoon	Hot chili oil
½ pound	Sushi-grade ahi tuna or salmon, cut into ½-inch pieces
¾ cup	DOLE Chef-Ready Cuts Mango Cubes
¼ cup	Frozen DOLE Diced Avocado, thawed
¼ each	English cucumber, diced
1 each	Jalapeño pepper, sliced
¼ cup	Green onion, thinly sliced
½ teaspoon	Sesame seeds

DIRECTIONS

1. Rinse and drain rice in fine mesh sieve until water runs clear. Combine rice with 2 cups water in medium sauce pot; bring to boil. Reduce heat; simmer and cook 18 to 20 minutes or until rice is tender. Fluff with a fork when done.
2. Combine citrus juice, white and dark soy sauces, mirin, DOLE 100% Pineapple Juice, sesame oil and chili oil in bowl to create ponzu sauce; whisk to combine, then set aside.
3. Add tuna or salmon to ponzu sauce; stir gently to coat.
4. Cover; marinate 5 minutes. Fold in DOLE Chef-Ready Cuts Mango Cubes and allow to marinate for 5 more minutes.
5. To prepare each serving, top rice with the marinated fish and mango mixture, then garnish with DOLE Diced Avocado, cucumber, jalapeño, green onion and sesame seeds.

FEATURED PRODUCT:
DOLE Chef-Ready Cuts
Mango Cubes

MANGO TURMERIC BALI BOWL

This smoothie bowl is full of colorful ingredients. Coconut lassi, turmeric, silky mango purée, pineapple juice and mango cubes are blended together and topped with sliced strawberries, juicy mango chunks, goji berries, chia seeds, toasted coconut and mint.

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**499% GROWTH OF SMOOTHIE BOWLS
ON MENUS OVER THE PAST FOUR YEARS!**

Datassential MenuTrends, U.S. menu penetration growth 2015-2019.

YIELD: 3 SERVINGS

INGREDIENTS

2¾ cups	Coconut milk, from young coconut
2¼ cups	Unsweetened plain yogurt, full fat
2 tablespoons	Honey
2 tablespoons	Lime juice
5 cups	DOLE Chef-Ready Mango Frozen Purée, thawed
5 cups	DOLE 100% Pineapple Juice
5 tablespoons	Turmeric, ground
10 cups	DOLE Chef-Ready Cuts Mango Cubes
2½ cups	Ice
2½ cups	DOLE Chef-Ready Cuts Sliced Strawberries, thawed
2½ cups	Frozen DOLE Mango Chunks, thawed
¾ cup	Goji berries, dried
½ cup	Chia seeds
3½ cups	Toasted coconut chips, dried
10 each	Mint sprigs

DIRECTIONS

1. To prepare coconut lassi, add coconut milk, yogurt, honey and lime juice to blender; mix for 1 minute until smooth. Chill before using.
2. To prepare mango turmeric smoothie, combine DOLE Chef-Ready Mango Frozen Purée, DOLE 100% Pineapple Juice, prepared coconut lassi, turmeric, DOLE Chef-Ready Cuts Mango Cubes and ice in a blender; blend for 3-5 minutes until smooth.
3. To serve, pour 2¼ cups of the mango turmeric smoothie mixture into each serving bowl. Garnish with ¼ cup DOLE Chef-Ready Cuts Sliced Strawberries, ¼ cup DOLE Mango Chunks, 1 tablespoon goji berries, 2 teaspoons chia seeds, 2 tablespoons toasted coconut and a sprig of mint.



FEATURED PRODUCT:
DOLE Chef-Ready Cuts
Mango Cubes

CUBAN MUSHROOM SANDWICH (PAN CON HONGOS)

For a plant-based take on the traditionally meaty Cubano, start with pineapple and mango mojo-marinated grilled portobello mushrooms. Spicy pickled pineapple adds a dynamic burst of flavor to this unforgettable sandwich!

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CUBAN SANDWICHES ARE UP 35% ON MENUS SINCE 2015. Datassential MenuTrends, U.S. menu penetration growth 2015-2019.

YIELD: 10 SERVINGS

INGREDIENTS

- 5 cups Spicy pickled pineapple (recipe follows)
- 5 cups Pineapple mango mojo sauce (recipe follows)
- 30 each Portobello mushroom caps, whole, cleaned
- 10 each French baguette, 6-inch
- 1¼ cups Vegan butter, melted
- 1¼ cups White onion, julienned

DIRECTIONS

1. To prepare Cuban mushroom sandwich, wipe mushroom caps with damp paper towel. Remove stem and inner gills with a spoon; marinate in pineapple mango mojo sauce for at least 15 minutes.
2. Grill mushrooms over medium heat, continuing to flip and baste with mojo sauce to avoid drying out; remove from heat and slice.
3. Slice baguettes in half.
4. Brush butter on top and bottom of bread, coating edge to edge.
5. On bottom heel, layer sliced mushrooms onto bread and cover with a single layer of sliced onion.
6. Drizzle ¼ cup of remaining mojo sauce over mushrooms and onions, cover with top half of baguette.
7. Press sandwich on a panini press until bread is toasted and grill marks appear.
8. Transfer sandwich from press to serving container; slice in half diagonally.
9. Serve sandwich with ½ cup spicy pickled pineapples and ⅔ cup mojo sauce on the side.

SPICY PICKLED PINEAPPLE

INGREDIENTS

- 1½ cups Rice wine vinegar
- ¼ cup Granulated sugar
- ¼ cup Jalapeño, sliced
- ½ tablespoon Kosher salt
- ¼ cup Lime juice, fresh
- 1 quart DOLE Chef-Ready Cuts Pineapple Cubes, thawed, drained
- ¼ cup Cilantro, fresh chopped

DIRECTIONS

1. To prepare spicy pickled pineapple, combine rice wine vinegar, granulated sugar, jalapeño, kosher salt and lime juice in a small sauce pot; bring to a simmer, stirring until sugar dissolves.
2. Remove from heat and let cool to room temperature.
3. Place thawed, drained DOLE Chef-Ready Cuts Pineapple Cubes and cilantro into a large container.
4. Pour vinegar mixture over pineapple, making sure to cover it completely. Cover and refrigerate for at least 24 hours; can be stored for up to 2 weeks.

PINEAPPLE MANGO MOJO SAUCE

INGREDIENTS

- 2 tablespoons Olive oil
- 24 each Garlic cloves, peeled, minced
- ½ cup Jalapeño, small dice
- ¼ teaspoon Oregano, dried
- ¼ teaspoon Cumin, ground
- 1 tablespoon Kosher salt
- ¼ cup Tomato sauce
- 2 cups DOLE Chef-Ready Mango Frozen Purée, thawed
- 3 cups DOLE Chef-Ready Cuts Pineapple Cubes, thawed, divided
- 2 tablespoons Lime juice, fresh
- ¼ teaspoon Cayenne pepper, ground
- 1 cup DOLE Chef-Ready Cuts Mango Cubes, thawed

DIRECTIONS

1. To prepare pineapple mango mojo sauce, in medium saucepan heat olive oil over medium heat.
2. Add garlic and jalapeño; cook until fragrant, about 2 minutes.
3. Add oregano, cumin and kosher salt; cook 1 additional minute.
4. Add tomato sauce; cook until mixture reduces by half, stirring occasionally.
5. Add DOLE Chef-Ready Mango Frozen Purée, 2 cups DOLE Chef-Ready Cuts Pineapple Cubes, lime juice and cayenne pepper. Cook until heated through and the fruit becomes soft, approximately 10 minutes; stir occasionally.
6. Transfer mixture to blender; blend on high speed until smooth.
7. Cool completely, then fold in remaining DOLE Chef-Ready Cuts Pineapple Cubes and DOLE Chef-Ready Cuts Mango Cubes; reserve.

FEATURED PRODUCT:
DOLE Pineapple Tidbits
in 100% Pineapple Juice

PINEAPPLE PIZZA FIAMMA

This unique vegetarian pizza, topped with a mix of complementary sweet and savory ingredients, is sure to be a standout on your delivery menu.

**PIZZA IS A GUARANTEED
WINNER ON YOUR MENU—
91% OF CONSUMERS
EITHER LIKE OR LOVE PIZZA!**

Datassential Flavor, 2019.

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YIELD: 1 PIZZA

INGREDIENTS

1 cup	DOLE Pineapple Tidbits in 100% Pineapple Juice, drained
1 teaspoon	Brown sugar, packed
¼ cup	Mayonnaise
1 tablespoon	Fresh basil, chopped
½ teaspoon	Garlic, minced
2 cups	Yellow onion, thinly sliced
1 teaspoon	Fresh rosemary, finely chopped
1 teaspoon	Fresh thyme, chopped
¼ cup	Olive oil
To taste	Salt
1 (12-inch)	Pizza crust, partially cooked
¼ cup	Sun-dried tomatoes, drained, julienned
½ cup	Romano cheese, grated
½ cup	Asiago cheese, grated
1½ teaspoons	Red pepper flakes
1 tablespoon	Fresh basil, thinly sliced

DIRECTIONS

1. Combine DOLE Pineapple Tidbits and brown sugar in pie pan; roast for 10 minutes at 400°F. Reserve.
2. Combine mayonnaise, chopped basil and garlic; reserve.
3. Combine onion, rosemary and thyme; toss with olive oil and season with salt, if desired. Roast on cookie sheet at 400°F for 10 minutes or until slightly browned.
4. Spread crust with basil mayonnaise, top with sun-dried tomatoes, grated cheeses, roasted onion, roasted pineapple and red pepper flakes.
5. Bake at 450°F for 3 to 4 minutes on a pizza screen, then for 2 additional minutes on a pizza stone to crisp the bottom.
6. Garnish with thinly sliced basil and serve.

**CHEF'S
TIP**

**Steps 1-3 may be
done in advance.**



FEATURED PRODUCT:
DOLE Pineapple Tidbits
in 100% Pineapple Juice



SPUNKY PINEAPPLE SALSA

This quick yet flavorful salsa is a great addition to appetizers, family meals, taco kits and more—you won't believe the versatility of this easy-to-prepare dish.

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**82% OF CONSUMERS
LIKE OR LOVE PINEAPPLE.**

Datassential Flavor, 2019.

YIELD: 8 SERVINGS

INGREDIENTS

1¾ cups	DOLE Pineapple Tidbits in 100% Pineapple Juice, drained, reserving ¼ cup juice
½ cup	Red bell pepper, diced
¼ cup	Green bell pepper, diced
¼ cup	Green onion, chopped
2 teaspoons	Fresh cilantro or parsley, chopped
2 teaspoons	Jalapeño, chopped
1 teaspoon	Grated lime peel

DIRECTIONS

1. Combine DOLE Pineapple Tidbits and reserved ¼ cup pineapple juice, bell peppers, onion, cilantro or parsley, jalapeño and lime peel in medium bowl.
2. Serve salsa at room temperature or slightly chilled.

**CHEF'S
TIP**

Serve salsa over chicken or fish, as a dip with tortilla chips, spooned over quesadillas or as a taco topper.

FEATURED PRODUCTS:

DOLE 100% Pineapple Juice

Frozen DOLE Blueberries

BLUEBERRY AND BARLEY SALAD BOWL

This wholesome meal-in-a-bowl is full of ingredients with light and balanced flavors. It combines pearl barley with green beans, zucchini, watercress, blueberries, walnuts and a pineapple vinaigrette.

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**BOWL MEALS ARE SHOWING STRONG
GROWTH ACROSS SEGMENTS, UP 18% ON MENUS
OVER THE LAST FOUR YEARS.**

Datassential MenuTrends, U.S. menu penetration growth 2015-2019.

YIELD: 4 SERVINGS

INGREDIENTS

1 cup	Pearl barley, rinsed
¼ cup	Extra virgin olive oil, divided
¼ pound	Green beans, cut into 1-inch pieces
1 each	Zucchini, large, halved, sliced
½ cup	DOLE 100% Pineapple Juice
2 cups	Watercress sprigs
1½ cups	Frozen DOLE Blueberries, partially thawed
⅓ cup	Walnuts, chopped
To taste	Salt
To taste	Black pepper, ground
½ cup	Feta cheese, crumbled

DIRECTIONS

1. Prepare barley according to package instructions; drain, rinse with cold water and drain again.
2. Heat 2 tablespoons oil in small sauté pan; cook green beans and zucchini 5 minutes or until tender.
3. In small bowl, stir together remaining 2 tablespoons oil and DOLE 100% Pineapple Juice.
4. Add watercress, DOLE Blueberries, walnuts and zucchini-green bean mixture into barley. Pour pineapple vinaigrette over and toss to evenly coat.
5. Season with salt and black pepper, to taste.
6. Divide salad into 4 individual serving containers. Top each with feta.



FEATURED PRODUCTS:

- DOLE Chef-Ready Mango Frozen Purée**
- DOLE Chef-Ready Cuts Mango Cubes**
- DOLE Chef-Ready Cuts Pineapple Cubes**
- DOLE 100% Pineapple Juice**

EMPANADAS CUBANAS

This fun mashup of a traditional empanada with a Cuban sandwich is stuffed with pineapple-marinated pork, ham, Swiss cheese, diced pickles, pineapple cubes and yellow mustard and served with pineapple mango mojo sauce.

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79% GROWTH OF EMPANADAS ON FAST CASUAL MENUS OVER THE PAST FOUR YEARS

Datassential MenuTrends, U.S. menu penetration growth 2015-2019.

YIELD: 5 SERVINGS (10 EMPANADAS)

INGREDIENTS

- | | |
|---------|---|
| 10 each | Empanada dough rounds, prepared |
| 3 cups | Empanada filling (recipe follows) |
| ¾ cup | Dill pickles, chopped |
| ¾ cup | Pineapple mango mojo sauce (recipe follows) |

DIRECTIONS

1. To prepare empanadas, preheat oven to 400°F.
2. Fill each empanada dough round with approximately ⅓ cup filling and top with 1 tablespoon chopped dill pickles.
3. Fold dough to create half-moon shape, then seal by folding and pressing the dough. Alternatively, dough can be sealed with a fork.
4. Place empanadas on parchment-lined baking sheets and place in oven. Bake for 20 minutes until golden brown.
5. To serve, place two baked empanadas in a serving container with 2 tablespoons pineapple mango mojo sauce on the side.



FEATURED PRODUCTS:

DOLE Chef-Ready Mango Frozen Purée
DOLE Chef-Ready Cuts Mango Cubes
DOLE Chef-Ready Cuts Pineapple Cubes
DOLE 100% Pineapple Juice

EMPANADAS CUBANAS

SUB-RECIPES

PINEAPPLE MANGO MOJO SAUCE

INGREDIENTS

2 tablespoons	Olive oil
24 each	Garlic cloves, peeled, minced
½ cup	Jalapeño, small dice
¼ teaspoon	Oregano, dried
¼ teaspoon	Cumin, ground
1 tablespoon	Kosher salt
¼ cup	Tomato sauce
2 cups	DOLE Chef-Ready Mango Frozen Purée, thawed
3 cups	DOLE Chef-Ready Cuts Pineapple Cubes, thawed, divided
2 tablespoons	Lime juice, fresh
¼ teaspoon	Cayenne pepper, ground
1 cup	DOLE Chef-Ready Cuts Mango Cubes, thawed

DIRECTIONS

1. To prepare pineapple mango mojo sauce, in medium saucepan heat olive oil over medium heat.
2. Add garlic and jalapeño; cook until fragrant, about 2 minutes.
3. Add oregano, cumin and kosher salt; cook 1 additional minute.
4. Add tomato sauce; cook until mixture reduces by half, stirring occasionally.
5. Add DOLE Chef-Ready Mango Frozen Purée, 2 cups DOLE Chef-Ready Cuts Pineapple Cubes, lime juice and cayenne pepper. Cook until heated through and the fruit becomes soft, approximately 10 minutes; stir occasionally.
6. Transfer mixture to blender; blend on high speed until smooth.
7. Cool completely, then fold in remaining DOLE Chef-Ready Cuts Pineapple Cubes and DOLE Chef-Ready Cuts Mango Cubes; reserve.

SLOW-COOKED ASADO PORK

INGREDIENTS

1½ cups	Pineapple mango mojo sauce, prepared
1¼ cups	DOLE 100% Pineapple Juice
3 pounds	Pork shoulder
4 each	Garlic cloves, peeled, smashed

DIRECTIONS

1. To prepare asado pork, in medium bowl whisk together mojo sauce and DOLE 100% Pineapple Juice.
2. With sharp paring knife, score the pork shoulder all over, piercing 5-6 times approximately 1-inch deep with the tip of the knife.
3. Place pork in plastic zip bag, pour the mojo-pineapple juice mixture and crushed garlic cloves over pork. Press all air out of the bag, seal and refrigerate at least 4 hours.
4. Place pork into slow cooker and pour in marinade. Cook on low approximately 8 hours or until pork pulls apart easily.
5. Shred pork with two forks, keeping large chunks intact and mix completely with marinade. Set aside.

EMPANADA FILLING

INGREDIENTS

1 cup	DOLE Chef-Ready Cuts Pineapple Cubes, thawed, drained
¾ cup	Asado pork, shredded
½ cup	Baked ham, ¼-inch cubes
1 cup	Swiss cheese, shredded
1 tablespoon	Yellow mustard
¼ cup	Pineapple mango mojo sauce, prepared
½ teaspoon	Kosher salt

DIRECTIONS

1. To prepare empanada filling, in medium bowl gently fold together DOLE Chef-Ready Cuts Pineapple Cubes, asado pork, ham, Swiss cheese, mustard, ¼ cup prepared pineapple mango mojo sauce and kosher salt; cover and set aside.

CHEF'S TIP

A plant-based version of this recipe can be prepared with shredded green jackfruit and DOLE Chef-Ready Cuts Pineapple Cubes in place of pork.