



ON-TREND RECIPES MADE WITH  
SAFE AND CONVENIENT PRODUCTS.

**BRILLIANT FRUIT SOLUTIONS™**





**VEGETARIAN PINEAPPLE FRITTERS  
WITH PINEAPPLE SAUCE** with DOLE®  
Chef-Ready Cuts Pineapple Cubes  
and DOLE Crushed Pineapple  
in 100% Pineapple Juice

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Now more than ever, operators need ingredients that work as hard as they do. Dining out has given way to more takeout and delivery, which has placed a premium on versatile products that require no prep or labor. Dole has the answer for safe, easy-to-use fruit products that fit into any menu part. In cuisines across the world, fruit is the secret to creating authentic recipes full of deep flavor. As your partner, Dole provides Brilliant Fruit Solutions™ to create globally inspired plant-forward dishes that diners love. Come take a trip with us to explore the many applications of fruit in cultures around the world as we showcase food that travels well—in every sense!

**38%** OF OPERATORS SAY THEY  
NEED MORE CONVENIENCE-  
FOCUSED PRODUCTS TO  
HELP SIMPLIFY PREP\*

IN THE PAST TWO YEARS, RESTAURANT  
OPERATORS HAVE INCREASED THE AMOUNT OF  
ETHNIC DISHES ON THEIR MENUS BY **30%\*\***

Sources:

\* Datassential, "Webinar 13: The Magnificent Seven," June 26, 2020.

\*\* Technomic, "Ethnic Food & Beverage: Consumer Trend Report," 2018.



# SOUTHEAST ASIA

DOLE Chef-Ready Cuts Mango Cubes offer a safe, convenient solution with zero prep time and infinite possibilities across the menu and dayparts. Washed, cut and ready to use in a resealable bag, DOLE Chef-Ready Cuts Mango Cubes are picked at the height of ripeness with no product waste.

“Sweet, fragrant mangoes can be found in tantalizing dishes across Southeast Asia from freshly made smoothie bowls on the sand in Bali to moonlit sandwiches in Vietnamese night markets.”



CHEF JAMES BICKMORE-HUTT

# BREAKFAST



## MANGO TURMERIC BALI BOWL

Wake up your customers every morning with the flavors of Bali in this uplifting smoothie breakfast bowl packed with sweet mango alongside a multitude of fruits and other colorful ingredients.

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### 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
⅓ cup	Goji berries, dried
½ cup	Chia seeds
¾ cup	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.

#### TO SERVE

1. Pour 2¾ cups of the mango turmeric smoothie mixture into each serving bowl.
2. 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.

# LUNCH



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## GRILLED PORTABELLA & BLACKBERRY SRIRACHA BÁNH MÌ

YIELD: 10 SANDWICHES

### INGREDIENTS

10 (6")	French baguette
2½ cups	Sweet and sour mango, recipe follows
2½ cups	Pickled carrots, recipe follows
10 cups	Char siu portabellas, recipe follows
40 each	Jalapeño, thinly sliced
1¼ cups	Daikon radish, fresh, julienned
⅓ cup	Fresh cilantro
2 cups	Blackberry sriracha, recipe follows
1 cup	Water, divided
3 cups	Rice wine vinegar, divided
1 cup	Granulated sugar, divided
2 tablespoons	Kosher salt, divided
2½ cups	DOLE Chef-Ready Cuts Mango Cubes, thawed, reserved slack
2½ cups	Rainbow carrots, shaved, ½" width
3½ cups	DOLE Chef-Ready Blackberry Frozen Purée, thawed, divided
½ cup	Sriracha sauce
20 each	Portabella mushrooms, ½" slices
2 cups	Hoisin sauce
1 cup	Honey
1 cup	Soy sauce
4 tablespoons	Chinese five-spice powder

### DIRECTIONS

#### SWEET AND SOUR MANGO

1. Add ½ cup water, 1 cup rice wine vinegar, ½ cup granulated sugar and 1 tablespoon kosher salt to a saucepan; bring to a boil. Reduce heat to low; simmer for 5 minutes. Remove pan from heat; cool.
2. Place DOLE Chef-Ready Cuts Mango Cubes and reserved slack in a container; pour cooled brining liquid on top until fruit is covered. Brine for at least 2 hours before serving. Pickled fruit can last up to 4 weeks refrigerated.

#### PICKLED CARROTS

1. Add ½ cup water, 1 cup rice wine vinegar, ½ cup granulated sugar and 1 tablespoon kosher salt to a saucepan; bring to a boil. Reduce heat to low; simmer for 5 minutes. Remove pan from heat; cool.
2. Place shaved rainbow carrots in a container; pour cooled brining liquid on top until carrots are covered. Brine for at least 2 hours before serving. Pickled carrots can last up to 4 weeks refrigerated.

#### CHAR SIU PORTABELLAS

1. In mixing bowl, combine hoisin sauce, 2 cups DOLE Chef-Ready Blackberry Frozen Purée, honey, soy sauce, 1 cup red wine vinegar and Chinese five-spice powder; stir until well blended.
2. Add sliced portabella mushrooms; marinate for 1 hour in refrigerator.
3. Heat grill to medium-high heat.
4. Grill each marinated portabella slice for 3-5 minutes on each side until caramelized and charred. Remove from grill; reserve.

#### BLACKBERRY SRIRACHA

1. Add sriracha and 1½ cups DOLE Chef-Ready Blackberry Frozen Purée to blender; pulse until mixed well. Reserve.

### TO SERVE

1. Split French baguette down the middle. Fill with 1 cup prepared char siu portabella mushrooms; top with ¼ cup sweet and sour mango, ¼ cup pickled carrots, 4 slices jalapeño, 2 tablespoons daikon radish and 1 tablespoon cilantro. Drizzle with 2 tablespoons blackberry sriracha.

The traditional Vietnamese *bánh mì* gets a gourmet touch with a sweet and sour mango relish to offset grilled char siu portabella mushrooms and a blackberry sriracha drizzle.



## INDONESIAN RICE BOWL

Allow your guests to enjoy a truly authentic *nasi goreng*, a soulfully satisfying Indonesian rice bowl studded with mango cubes that hits the right balance of sweet, savory, salty and spicy.

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### YIELD: 3 SERVINGS

#### INGREDIENTS

½ cup	Vegetable oil
3 tablespoons	Garlic, minced
3 teaspoons	Thai red chili peppers, fresh, sliced
¾ cup	Shallots, fresh, minced
9 cups	Cooked white rice, cooled
½ cup	Kecap manis (prepared sweet soy sauce)
2¼ cups	DOLE Chef-Ready Cuts Mango Cubes, partially thawed
10 each	Egg, fried
½ cup	Scallions, sliced thin
½ cup	Fried shallots, prepared
20 each	Tomato wedges, ½"
30 each	Cucumber slices
10 each	Lime wedges

#### DIRECTIONS

1. Heat vegetable oil in a wok or large skillet over high heat.
2. Add garlic, Thai red chili peppers and fresh minced shallot; cook for 2 minutes.
3. Add cold rice to wok, using a wooden spoon to break up any clumps while mixing with the vegetables. Cook for another 2 minutes.
4. Add the kecap manis; stir-fry for 3 to 5 minutes until rice begins to take on a dark brown color and caramelizes.
5. After rice has caramelized, remove from heat and fold in thawed DOLE Chef-Ready Cuts Mango Cubes.

#### TO SERVE

1. Place 1 cup of fried rice into a bowl, then top with a fried egg.
2. Garnish with 3 tablespoons scallions and 3 tablespoons fried shallots.
3. Serve with 2 tomato wedges, 3 cucumber slices and 1 lime wedge on the side.



# TROPICAL ISLANDS

DOLE® Pineapple Tidbits in 100% Pineapple Juice offer the fresh taste of real pineapple year-round with no sugar added and no additional labor cost. Picked at the peak of freshness, DOLE Pineapple Tidbits offer premium quality fruit that expands your menu possibilities across dayparts.

“Pineapple flavors have always belonged on tropical islands and their tangy sweetness makes for an incredibly versatile fruit. Pineapple tidbits are equally at home in a beachy Brazilian island cocktail as they are on a Hawaiian pizza.”

CHEF JAMES BICKMORE-HUTT



# APPETIZER



## TASTE OF DOLE ISLAND PORK SLIDERS

Start meals off right with these bite-sized sliders that feature a flavor-filled pork patty bursting with pineapple, mango, teriyaki sauce and savory island spices.

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**YIELD: 3 SERVINGS (4 SLIDERS EACH)**

### INGREDIENTS

1 can (20 ounces)	DOLE Pineapple Tidbits, in 100% Pineapple Juice, drained juice reserved
¾ cup	Mayonnaise with olive oil
2 each	Garlic cloves, finely chopped
¾ cup	Frozen DOLE Mango Chunks, partially thawed
2 teaspoons	Ground ginger, roasted
As needed	Coarse sea salt
As needed	Black pepper, ground
¾ cup	Jicama, julienned
⅔ cup	Cilantro, coarsely chopped, divided
2 pounds	Lean ground pork
1 teaspoon	Ground cumin, roasted
½ teaspoon	Red pepper flakes
½ cup	Island teriyaki sauce
12 each	Hawaiian sweet rolls

### DIRECTIONS

1. Preheat gas grill with lid down to medium-high heat. Drain DOLE® Pineapple Tidbits in 100% Pineapple Juice; reserve 3 tablespoons juice.
2. Combine mayonnaise, ⅓ cup Pineapple Tidbits, 1 clove garlic, ½ cup DOLE Mango Chunks and 1 teaspoon ground ginger in food processor. Cover; blend until smooth. Season with salt and pepper, to taste.
3. Finely chop remaining Pineapple Tidbits and Mango Chunks; set each aside separately.
4. Stir together 1 cup Pineapple Tidbits, jicama and ½ cup cilantro in medium bowl. Season with salt and pepper, to taste.
5. Combine pork, reserved pineapple juice, ¼ cup Pineapple Tidbits, remaining chopped Mango Chunks, roasted ground cumin, red pepper flakes, ¼ cup teriyaki sauce, 1½ teaspoons coarse sea salt, remaining garlic, remaining ginger and remaining cilantro until just mixed. Divide mixture into 12 equal portions; shape into patties about 3½-inches wide. Cover; refrigerate until ready to grill.
6. Brush grill rack with vegetable oil. Place patties on rack, cover and cook 3 to 5 minutes on each side, turning once until pork is fully cooked (145°F). During last few minutes of cooking, baste patties equally with remaining teriyaki sauce and place buns, cut side down, on outer edges of rack to toast lightly.

### TO SERVE

1. Spread cut sides of buns with equal portions of ginger-pineapple-mango mayonnaise.
2. On each bottom, place a patty and equal portions of pineapple-jicama salsa.
3. Add bun tops and serve.



# PIZZA

## HAWAIIAN FIVE OH PIZZA

The classic Hawaiian pizza gets a meaty makeover with four different types of pork sectioned alongside jalapeños and mushrooms with a top layer of pineapple tidbits for sweetness.



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**YIELD: 1 PIZZA**

### INGREDIENTS

1 (14-16") Thin pizza crust, partially cooked

1 cup	Pizza sauce
1/3 cup	Jalapeño peppers, sliced
1/3 cup	Mushrooms, sliced
1/2 cup	Pepperoni, sliced
1/2 cup	Spam, diced
1/2 cup	Bacon, cooked, chopped
1/2 cup	Sliced ham
2 cups	DOLE Pineapple Tidbits 100% Pineapple Juice, drained
2 cups	Mozzarella cheese, shredded

### DIRECTIONS

1. Preheat oven to 450°F.
2. Spread pizza sauce evenly over crust.
3. Divide base into 5 equal portions; top the first section with jalapeños and mushrooms. Top the next section with pepperoni. Top the third section with Spam. Top the fourth section with bacon. Top the last section with ham.
4. Cover the whole pizza evenly with pineapple and cheese.
5. Bake in pizza oven until golden brown, about 7 minutes, and serve hot.



## PINEAPPLE CHICKEN WRAP WITH CARIBBEAN RANCH DRESSING

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For Caribbean flavor in a flash, this wrap joins crispy chicken tenders with an island-inspired slaw made from pineapple tidbits, avocado, red onion and bell peppers plus a drizzle of mango-lime ranch.

### YIELD: 10 SERVINGS

#### INGREDIENTS

2 cups	DOLE Chef-Ready Mango Frozen Purée, thawed
2 cups	Bottled ranch dressing
1 each	Lime, juiced
20 each	Breaded chicken tenders, cooked
2½ cups	Frozen DOLE Diced Avocado, thawed
2½ cups	DOLE Pineapple Tidbits in 100% Pineapple Juice, drained
1 each	Red onion, large, diced
1 each	Red bell pepper, cut into short strips
20 each	Romaine lettuce leaves
10 each	Multigrain tortillas, medium size

#### DIRECTIONS

1. Combine ranch dressing, DOLE Chef-Ready Mango Frozen Purée and lime juice in a bowl.
2. Whisk until ingredients are fully incorporated together. Set aside; chill until use.
3. Place 2 chicken tenders, 2 leaves romaine lettuce and 2 ounces each DOLE Diced Avocado, red onion, bell pepper and DOLE Pineapple Tidbits in tortilla.
4. Drizzle with 2 ounces Caribbean ranch dressing.
5. Fold bottom and sides of tortilla over filling and serve.

# BEVERAGE

## BLENDED FRUIT CAIPIRINHA



Let your customers feel the samba in every sip of this modern take on Brazil's favorite cocktail, crafted using pineapple tidbits, mandarin slices and mango purée with a sweet and spicy rim.

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### YIELD: 10 SERVINGS

#### INGREDIENTS

1½ cups	Granulated sugar, divided
3 teaspoons	Ground coriander
½ teaspoon	Ground clove
1½ teaspoons	Sweet paprika
10 each	Lime wheels, ¼" sliced
2 cups	DOLE Pineapple Tidbits in 100% Pineapple Juice, undrained
2 cups	DOLE Mandarin Oranges in 100% Fruit Juice, drained,
1 cup	DOLE Chef-Ready Mango Frozen Purée, thawed
6 fluid ounces	Fresh lime juice
8 fluid ounces	Cachaça
½ cup	Agave nectar
½ cup	Water
5 cups	Ice cubes

#### DIRECTIONS

1. In a small bowl, combine ½ cup granulated sugar with coriander, clove and paprika. Mix well; set aside.
2. Pour remaining granulated sugar onto a plate or other flat surface; coat lime wheels in granulated sugar. Set aside.
3. Combine DOLE Pineapple Tidbits in 100% Pineapple Juice, drained DOLE Mandarin Oranges, DOLE Chef-Ready Mango Frozen Purée, lime juice, cachaça and agave in a blender. Blend until smooth; hold in refrigerator.

#### TO SERVE

1. Dip rim of each serving glass into a bowl of water; coat each in sugar-spice mixture.
2. Transfer ½ cup of ice to each serving glass.
3. Pour 6½ fluid ounces of prepared beverage over ice; garnish glass rim with a sugared lime wheel.
4. Serve immediately.



# AFRICA

DOLE® 100% Pineapple Juice is conveniently ready to use and requires no refrigeration. With consistent quality and vibrant color and taste, DOLE 100% Pineapple Juice gives you supreme flavor year-round with endless menu and beverage applications.

“Africa encompasses so many different cultures and cuisines. Grilled meats come to life with sauces made from pineapple juice in North African dishes while salads get an added punch when traditional East African flavors combine with pineapple juice for tangy-sweet salad dressings.”



CHEF JAMES BICKMORE-HUTT



## SWEET AND SPICY FRUIT SALAD

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This fruit-forward salad originates in the East African islands and combines colorful fruits and vegetables with a pineapple-chili vinaigrette to achieve the perfect intersection of sweet and spicy.

### YIELD: 3 SERVINGS

#### INGREDIENTS

10 tablespoons	DOLE Pineapple Juice
5 each	Fresh Thai bird chilies, sliced
2½ cups	Fresh Thai long red chilies, minced
3 teaspoons	Garlic clove, minced
3 teaspoons	Fresh ginger, peeled, minced
3 teaspoons	Granulated sugar
2 tablespoons	Fresh lime juice
½ teaspoon	Ground turmeric
5 tablespoons	White vinegar
5 tablespoons	Canola oil
½ teaspoon	Kosher salt
5½ cups	Green papaya, thinly sliced (chef tip follows)
2 cups	DOLE Chef-Ready Cuts Diced Apples, thawed
3 cups	Frozen DOLE Mango Chunks, thawed
¾ cup	Carrot, peeled, julienned
5½ tablespoons	Scallions, sliced thin
2 tablespoons	Fresh cilantro leaves, chopped

#### DIRECTIONS

1. To create vinaigrette, whisk DOLE Pineapple Juice, Thai bird chilies, Thai long red chilies, garlic, ginger, sugar, lime juice, turmeric and vinegar in a bowl until well combined.
2. Slowly pour canola oil in a steady stream while whisking at the same time.
3. Season with kosher salt, store covered in the refrigerator until ready to use.
4. To thinly slice green papaya, begin by holding it upright and making thin vertical slices through the entire fruit, leaving an inch of uncut fruit at the bottom. Then, use a vegetable peeler to remove long layers of sliced fruit, resulting in thin, julienned green papaya.
5. Toss papaya, DOLE Chef-Ready Cuts Diced Apples, DOLE Mango Chunks, carrot, scallion and 1 cup prepared pineapple-chili vinaigrette together in a bowl, until well combined.

#### TO SERVE

1. Place 1 cup fruit salad in a bowl and top with ½ teaspoon chopped cilantro.

# BEVERAGE

## PINEAPPLE AND HIBISCUS- INFUSED AFRICAN TEA

Known as a Pineapple Zobo, this aromatic herbal iced tea is a refreshing change of pace that appears primarily at social gatherings and parties in Nigeria.

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### YIELD: 10 SERVINGS

#### INGREDIENTS

1¼ cups	Dried hibiscus flowers
10 cups	Boiling water
2¼ teaspoons	Whole cloves
2 each	Cinnamon sticks
¼ cup	Fresh ginger, peeled, sliced
2¾ cups	DOLE 100% Pineapple Juice
½ cup	Granulated sugar
10 slices	DOLE Pineapple Slices in 100% Pineapple Juice, drained
As needed	Ice cubes

#### DIRECTIONS

##### ZOBO

1. Add hibiscus flowers to boiling water along with cloves, cinnamon and ginger. Steep for 10-12 minutes.
2. Pour tea through a fine mesh strainer and discard solids.
3. Cool to room temperature.
4. Once cooled add DOLE 100% Pineapple Juice and granulated sugar; stir to combine.
5. Store in the refrigerator until ready to use.

##### DRIED PINEAPPLE RINGS

1. Preheat oven to 175°F.
2. Lay drained DOLE Pineapple Slices on a sheet tray lined with a cooling rack.
3. Place sheet tray into oven and slowly dehydrate for 3-4 hours or until pineapple rings are dry but slightly flexible.
4. Store covered in a cool, dry place.

#### TO SERVE

1. To make one serving, fill a 12-ounce glass completely with ice.
2. Pour 1 cup of prepared Zobo directly over ice and top with dried pineapple ring.



## SPICY LAMB MEATBALL KABOBS WITH DARK SWEET CHERRIES AND GOAT CHEESE

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Spicy harissa brings the heat to these grilled lamb meatball kabobs, while pineapple juice and dark cherries form the base of a sweet complementary dipping sauce.

**YIELD: 5 SERVINGS**

### INGREDIENTS

1 can (6 ounces)	DOLE 100%Pineapple Juice
2 cups	Frozen DOLE Dark Sweet Cherries, partially thawed
1/3 cup	Orange marmalade
2 teaspoons	Ground black pepper, divided
1 1/4 teaspoons	Salt, divided
1/4 cup	Plain yogurt, divided
1/4 cup	Chopped fresh mint, divided
1 pound	Ground lamb
2 teaspoons	Harissa seasoning
1/4 cup	Seasoned dry bread crumbs
4 ounces.	Goat cheese, crumbled

### DIRECTIONS

1. Coat grill with cooking spray; heat to between 500°F and 600°F. Presoak 5 wooden skewers (10-inch) in water for 10 minutes. Place DOLE 100% Pineapple Juice in a small sauce pan. Remove 25 DOLE Dark Sweet Cherries and set aside on a plate for skewering. Chop remaining cherries and add to juice.
2. Place sauce pan with juice over medium-high heat. Add marmalade, 1 teaspoon pepper, and 1/4 teaspoon salt. Bring to boil; simmer 20 minutes or until thickened, stirring occasionally. Remove from heat and allow to cool slightly; add 2 tablespoons yogurt and 2 tablespoons mint.
3. Combine ground lamb, harissa, 1 teaspoon salt, 1 teaspoon pepper, 2 tablespoons yogurt, and bread crumbs in large mixing bowl; blend well. Roll into 15 equally sized meatballs (2 to 2 1/2 tablespoons each) and place on parchment-lined baking sheet.
4. Skewer a whole cherry, a meatball, two pieces of chopped cherries, another meatball, two more chopped cherry pieces and an additional meatball on wooden skewers. Repeat this pattern for remaining skewers.
5. Place kabobs on hot grill; close the lid. Cook skewers 12 to 15 minutes or until cooked through, rotating kabobs every 3 minutes. Remove skewers to a baking sheet and let rest for 5 minutes.
6. Serve skewers with a drizzle of prepared sauce; garnish with crumbled goat cheese and remaining chopped mint. Serve additional sauce in a bowl on the side.