



TOP 10 AI GENERATED RECIPES OF 2024





EACH MONTH IN 2024, we invited our followers to vote for their favorite menu item from a selection of delicious options, and their enthusiasm did not disappoint! From sweet to savory and everything in between, your votes have spoken loud and clear.

WE'VE COMPILED THE TOP 10 WINNING SELECTIONS, REPRESENTING THE DISHES AND DRINKS THAT CAPTURED YOUR HEARTS AND TASTE BUDS.

10

ENTRÉE AVOCADO & SHRIMP CEVICHE

The perfect refreshing starter or light entrée.

This vibrant dish combines tender shrimp marinated in zesty citrus with a touch of spice and perfectly complemented by the creamy texture of pre-prepped Dole Chef-Ready Cuts Diced Avocados. Whether served as a sophisticated appetizer or a light entrée, this ceviche is a crowd-pleaser that brings a burst of freshness to your offerings.



CULINARY TREND:

Versatility in Dishes - Avocado has grown substantially with a **84% food versatility score*** indicating it works very well in many different menu applications.

CLICK HERE
FOR MORE RECIPES
USING AVOCADO



9

BREAKFAST / BRUNCH STRAWBERRY ALMOND BUTTER TOAST

A show stopping brunch favorite.

Add a touch of elegance to your breakfast or brunch menu with almond butter toast topped with Dole Chef-Ready Cuts Sliced Strawberries. Finished with a golden drizzle of honey, there is nothing more visually stunning (and delicious) than this brunch menu addition!

CULINARY TREND:

Strawberry is ranked the **#1 most loved or liked fruit on U.S. Menus.***



*Source: Datassential, 2024

8

BREAKFAST / BRUNCH AVOSMASH TOAST

A classic breakfast staple.

We aren't surprised this favorite made our top 10. With a hearty spread of Dole Chef-Ready Cuts Diced Avocado, this timeless favorite is simple, satisfying, and endlessly customizable, making it a perfect choice for any breakfast or brunch table.

CULINARY TREND:

Avocado Toast is projected to grow +32% over the next 4 years on U.S. Menus.*



7

BEVERAGE CRANBERRY PINEAPPLE SPARKLER

Bring on the Holiday spirit.

A festive and refreshing mocktail that's as cheerful as the season itself. Dole Pineapple Juice, sparkling water and a handful of Dole IQF Cranberries combine for a tart, fruity beverage without the alcohol. Garnish with a sprig of rosemary or a twist of citrus for an elegant finish.

CULINARY TREND:

Zero-Proof beverages are projected to grow +107% over the next year on U.S. Menus.*



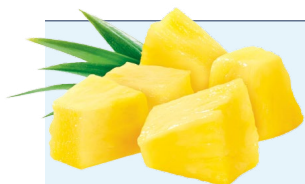
6

PIZZA

SWEET & SAVORY BACON PINEAPPLE PIZZA

Pineapple belongs on pizza.

We like to think this one speaks for itself on our top 10 list. Whether you're a pineapple-on-pizza devotee or trying it for the first time, this irresistible combination delivers a flavor-packed slice that's sure to delight.



CULINARY TREND:

Hawaiian pizza is projected to grow +170% over the next 4 years on U.S. Menus.*

[CLICK HERE](#)

FOR MORE FRUIT-FORWARD PIZZA CREATIONS



5

ENTRÉE

PINEAPPLE CARNITAS TACOS

A match made in taco heaven.

A mouthwatering mix of tender, slow-cooked pork and sweet, caramelized Dole Chef-Ready Cuts Pineapple Cubes adds a tropical zing to your taco offerings. Whether served as a vibrant entrée or a shareable platter, these tacos bring the perfect balance of sweet, savory, and fresh to the table.



CULINARY TREND:

Pair these tacos with a spicy guacamole made effortlessly using Dole Chef-Ready Cuts Diced Avocado, and you've got a combination that's sure to impress.

[CLICK HERE
FOR THE RECIPE](#)

*Source: Dotassential, 2024

4 BEVERAGE

PINEAPPLE GINGER SPRITZER

A spiritless sipper.

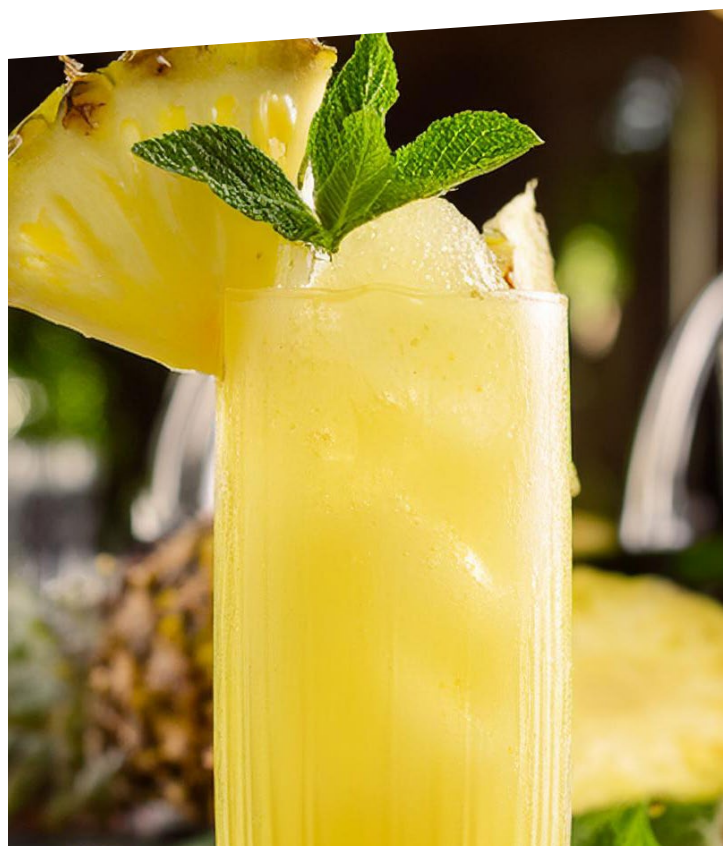
Your summer menu is calling. Start with the unique tropical flavor of Dole Light Pineapple Juice, combined with fresh grated ginger, honey and sparkling water. Serve it over ice with a squeeze of fresh lime and garnish with a sprig of mint or a slice of pineapple for a sunny finishing touch. Light, fizzy, and bursting with bright flavors, this spritzer is an easygoing drink that pairs perfectly with warm weather and good vibes.



DID YOU KNOW?

Dole Light Pineapple Juice Drink is an excellent source of vitamin C and has 60% less sugar and calories than Dole Pineapple Juice.

[CLICK HERE](#)
TO LEARN MORE



3 BREAKFAST

BLACKBERRY YOGURT MUFFINS

Delicious fruit-forward flavor to sink your teeth into.

A bakery favorite that's equal parts comforting and fresh. Made with plump Dole IQF Blackberries, these muffins pack bursts of juicy flavor into every bite. The addition of creamy yogurt keeps them moist and complements the berries flavor. They're a delightful grab-and-go option that's as satisfying as it is simple.

CONSUMER TREND:

95% of consumers have had a dessert within the past week, while 63% of those consumers have had a dessert within the past day.*



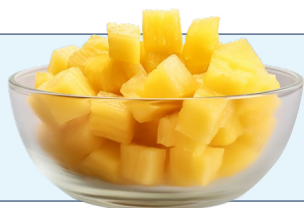
*Source: Datassential, 2024



2 DESSERT FROZEN PINEAPPLE CHEESECAKE

A tropical infused dessert classic.

Indulge in the creamy decadence of pineapple cheesecake. Made with Dole IQF Tropical Gold Pineapple Chunks, this cheesecake layers smooth, tangy filling over a crisp graham cracker crust, perfectly balanced by the natural sweetness of the pineapple. Topped with a delicate glaze and garnished with additional pineapple chunks, it's a dessert that will transport your taste buds to a sun-kissed paradise. No wonder it's ranked #2!



CULINARY TREND:

Pineapple is ranked in the TOP 3 most popularly menued fruits on U.S. menus.⁽¹⁾

CLICK HERE

FOR MORE PINEAPPLE DESSERT
RECIPE INSPIRATION



1 APPETIZER CARAMELIZED APPLE AND BACON TARTLET

Unique & indulgent all-in-one.

Striking that perfect balance between sweet & savory, this Caramelized Apple and Bacon Tartlet ranks #1 on our top 10 winning AI generated recipes. Made with Dole Chef-Ready Cuts Diced Apples, this tartlet features caramelized apples layered with smoky, crisp bacon atop a flaky pastry base. A drizzle of honey or a sprinkle of cinnamon sugar ties the flavors together, creating a rich and satisfying bite. Easy to prepare and even easier to enjoy!

CONSUMER TREND:

45% of operators saw an increase in overall dessert sales over the past year.⁽²⁾



DID YOU KNOW?

Dole Chef-Ready Cuts Frozen Fruit are available year-round and are flash-frozen to lock in both nutrients and flavor for peak season taste. Streamline your back of house operations with washed, cut & ready-to-use frozen fruit.

CLICK HERE

TO EXPLORE ALL OUR DOLE CHEF-READY CUTS VARIETIES

FROZEN VS FRESH

THE FROZEN FRUIT ADVANTAGE

Frozen fruit isn't just a convenience; it's a game-changer for foodservice businesses looking to stay competitive in today's market. By making this switch, you can enhance operational efficiency, control costs, and deliver consistently excellent dishes to your customers.



CONSISTENCY

Dole Frozen fruit undergoes thorough inspection and quality control to ensure a consistently delicious experience each and every time.



SHELF LIFE

Frozen fruit, if flash frozen and properly stored in an unopened package, can last up to two years in the freezer.



LABOR & EFFICIENCY

Unlike fresh fruit, which needs skilled labor to process back of house, frozen fruit is sorted, washed, prepped, and ready to use.



LOWER COST

Since manufacturers pass the cost savings onto consumers, frozen fruit is often surprisingly affordable and saves money in time and labor as well.

Source: Stop Food Waste.Org, 2024



DID YOU KNOW?

Overripe fruit, product waste and extensive prep times can have a negative impact on your bottom line. Our foodservice team has developed a Fruit Cost Savings Calculator to show you how much you can save by choosing Dole.

CLICK HERE

TO CALCULATE YOUR YEARLY FRUIT COST SAVINGS



www.dolefoodservice.com



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