





CUT TIME. NOT FRUIT.

Senior Living & Healthcare Dining

RECIPE COLLECTION







Elevating Senior Living & Healthcare Dining with Dole®

Dole® recipes help enhance dining programs with fruit-forward menu solutions that deliver exceptional taste, quality nutrition, and broad appeal.

Designed for residents, patients, visitors, and staff, these versatile recipes balance comfort, innovation, and wholesome ingredients to support memorable dining experiences across every daypart.

Discover menu inspiration, increase menu variety, and make each meal more satisfying with the trusted goodness of **Dole**®.





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Cilantro Peach Turkey Slaw with Spicy Ranch Dressing



25 Servings

INGREDIENTS:

3 lb 5 oz	Diced Turkey, fully cooked, ½" pieces of turkey breast	1.5 kg
3 lb 8 oz drained wt.	**DOLE® Diced Peaches in Juice**	1.6 kg drained wt.
2 lb 3 oz	Shredded Coleslaw Mix, fresh	1.0 kg
7 oz	Carrot Matchsticks, fresh	200 g
9 oz	Red Cabbage, fresh, thinly sliced	250 g
7 oz	Red Bell Pepper, fresh, julienne	200 g
4.5 oz	Red Onion, fresh, thinly sliced	125 g
1 oz	Cilantro, fresh, chopped	25 g
3 oz	Sliced Almonds, toasted	85 g
3 cups	Spicy Ranch Salad Dressing, RTS	750 mL
	Salt/Pepper, to taste	

DIRECTIONS:

1. Defrost diced turkey in the refrigerator overnight at ≤40°F/4°C.
2. Open the can of **DOLE® Diced Peaches in Juice** and drain in colander; discard the juice. Reserve the peaches for the later step.
3. Prepare the fresh vegetables and add the coleslaw mix, carrots, red cabbage, red bell peppers, red onions and place in a large bowl. Toss the vegetables lightly and add in the cilantro.
4. Toast the sliced almonds. Preheat convection oven to 325°F/165°C and line sheet pan(s) with parchment paper. Spread almonds in a single even layer and bake for ~6–10 minutes. Stir almonds every 3 minutes to ensure even browning. Remove when almonds are light golden and fragrant. Transfer immediately to a cool pan to stop cooking and cool completely before adding to salad.
5. Add the thawed diced turkey, drained peaches, sliced almonds and spicy ranch dressing to the vegetable mixture. Toss gently and season with salt and pepper as desired. Cover with wrap and hold at ≤40°F/4°C until service.

Garnish/Plating Suggestions: Serve with toasted garlic bread or croissant; may garnish with sliced green onions.

CCP: Chill salad under refrigeration at <40°F/4°C. Discard after 3 days.



Mandarin Orange Chicken Drums

25 Servings



INGREDIENTS:

25 each (5 lbs 8 oz)	Chicken Drumsticks, thawed (1 each = 100 g)	25 each (2.5 kg)
1 lb 2 oz drained wt.	**DOLE® Mandarin Oranges in Juice,** drained	500 g drained wt.
1 ½ cups	Hoisin Sauce	375 mL
3 Tbsp	Soya Sauce, Low Sodium	45 mL
2.5 oz	Brown Sugar	70 g
2 tsp	Ginger, crushed	10 mL
2 tsp	Garlic, minced/chopped	10 mL
1 ⅔ Tbsp	Canola Oil	25 mL
1 oz	Cornstarch	25 g

DIRECTIONS:

1. Two days before, thaw chicken drumsticks by placing on sheet pan(s) held under refrigeration at ≤40°F/4°C.
2. Preheat the convection oven to 375°F/190°C. Open the can of the **DOLE® Mandarin Oranges in Juice.** Drain thoroughly in colander and discard juice. Prepare the glaze: Transfer drained mandarin oranges to a saucepan. Add hoisin sauce, soya sauce, brown sugar, ginger, garlic and canola oil. Using an immersion blender, blend until smooth. Heat over medium heat until mixture comes to a gentle boil.
3. Whisk in cornstarch and blend until smooth. Continue cooking over medium heat for 4–6 minutes, stirring frequently until glaze thickens.
4. Arrange thawed chicken drumsticks on foil-lined sheet pan(s) in a single layer. Brush approximately two-thirds of the glaze evenly over the drumsticks. Roast in the preheated oven for 35 minutes.
5. Remove pan from oven and brush drumsticks with remaining sauce. Return to oven and continue baking for an additional 10 minutes or until chicken is golden brown, glaze is set and internal temperature reaches >165°F/74°C for a minimum of 15 seconds. Transfer cooked drumsticks to a covered insert pan with lid and hold at ≥140°F/60°C until service.

Garnish/Plating Suggestions: Serve with steamed rice, steamed broccoli and may garnish with sliced green onions.

CPP: Maintain >140°F/60°C for a maximum of 4 hours. Temperatures should be taken every 2 hours during holding.

CPP: COOL: Product must reach 140°F/60°C to 70°F/21°C within 2 hours and 70°F/21°C to 40°F/4°C within 4 hours.

CPP-REHEAT: To an internal temperature of 165°F/74°C within 2 hours held for at least 15 seconds, one time only.

NOTE: Refer to local or regional public health regulations for any hot holding time limits.



Korean-Style Pineapple-Gochujang Beef Riblets



25 Servings

INGREDIENTS:

25 each (4 lbs 11 oz)	BBQ Beef Ribette, cooked, thawed, (1 each = 85 g)	25 each (2.125 kg)
32 oz	**DOLE® Crushed Pineapple in Juice**	1 L
4.4 oz	Gochujang Paste	125 g
7 oz	Brown Sugar	210 g
¼ cup	Sesame Oil	60 mL
½ cup	Soya Sauce, reduced sodium	125 mL
¼ cup	Rice Wine Vinegar	60 mL
1 ⅓ Tbsp	Garlic, chopped/minced	20 mL
1 ⅓ Tbsp	Ginger, crushed	20 mL

DIRECTIONS:

1. Two days before, thaw BBQ beef ribettes by placing on sheet pan(s) held under refrigeration at <40°F/4°C.
2. Preheat the convection oven to 400°F/200°C. Open the can of the **DOLE® Crushed Pineapple in Juice**. Prepare the glaze: Transfer the crushed pineapple to a saucepan. Add gochujang paste, brown sugar, sesame oil, soya sauce, rice wine vinegar, garlic, and ginger. Using an immersion blender, blend until smooth. Heat over medium heat until mixture comes to a gentle boil.
3. On a cutting board, cut each ribette vertically between the ridges into 4 equal pieces. Arrange ribettes in a single layer on parchment-lined hotel pan(s). Spoon sauce evenly over the ribettes ensuring all pieces are well coated.
4. Roast uncovered in the preheated oven for 25 minutes, or until ribettes reach an internal temperature of >165°F/74°C for a minimum of 15 seconds. Transfer cooked ribettes to insert pan with lid and hold at ≥140°F/60°C until service.

Garnish/Plating Suggestions: Serve with steamed rice, steamed bok choy; may garnish with sliced green onions and sesame seeds.

CPP: Maintain >140°F/60°C for a maximum of 4 hours. Temperatures should be taken every 2 hours during holding. Discard leftovers.

NOTE: Refer to local or regional public health regulations for any hot holding time limits.



Minted Peach, Corn & Cucumber Salad with Honey Garlic Sausage



25 Servings

INGREDIENTS:

25 each (5 lbs 1 oz)	Honey Garlic Sausage, cooked, 6-inch, 5/lb (1 each = 92 g/3.2 oz), thawed	25 each (2.3 kg)
2 lbs 5 oz drained wt.	**DOLE® Diced Peaches in Juice**, drained	1.05 kg drained wt.
1 lb 9 oz	Kernel Corn, frozen	700 g
2 lbs 5 oz	English Cucumbers, fresh, peeled, halved lengthwise and sliced into 1 cm pieces	1.050 kg
5.3 oz	Red Onion, fresh, thinly sliced	150 g
13 oz	Red Bell Peppers, fresh, diced into 1 cm cubes	375 g
1.2 oz	Fresh Mint, chopped	35 g
3 cups	Apple Cider Vinaigrette, RTS	750 mL

DIRECTIONS:

1. Thaw the honey garlic sausages on a sheet pan the day before in the refrigerator at ≤40°F/4°C.
2. Open the can of **DOLE® Diced Peaches in Juice** and drain in colander; discard juice. Reserve peaches for the later step.
3. Preheat convection oven to 325°F/165°C. Place parchment paper on sheet pan(s). Place frozen corn in a single layer on parchment-lined sheet pan(s) and place in the oven. Roast for ~18–25 minutes, stirring or turning corn once halfway through cooking to promote even browning. Remove from oven and allow to cool.
4. Wash fresh produce under cool running water. Prepare English cucumber, red onions, and red bell peppers and place in a large mixing bowl. Add in the drained peaches and cooled corn and mix gently with a large spoon. Add mint and mix gently. Add in the apple cider vinaigrette and toss the salad gently. Cover with wrap and hold at ≤40°F/4°C until service.
5. While salad is chilling, prepare the honey garlic sausages. Cook the sausages your favourite way, either in the oven or on the grill. Preheat the convection oven to 325°F/165°C. Remove the sausages from the bag and cut each sausage into four pieces on the diagonal and place in a single layer on parchment-lined cooking sheet(s). Place in oven uncovered for ~15–18 minutes, flipping halfway through, until the sausages heat to a minimum internal temperature of 165°F/74°C for a minimum of 15 seconds. Transfer to an insert pan(s) and cover with lid. Hold at >140°F/60°C until service.
6. Serve 180 mL of prepared salad using a 6 oz spoodle and place 4 pieces of sausage (7 oz/204 g) on the side of the salad.

Garnish/Plating Suggestions: Serve with crusty bread or garlic bread; may garnish with sliced green onions.

CPP: Maintain sausage ≥140°F/60°C for a maximum of 4 hours. Temperatures should be taken every 2 hours during holding. Discard unused product.

CCP: Chill salad under refrigeration at ≤40°F/4°C. Discard after 3 days.

NOTE: Refer to local or regional public health regulations for any hot holding time limits.



Pineapple Oatmeal Cookies



144 Servings

INGREDIENTS:

10 cups	Old-Fashioned Oats	0.8 kg
8 cups	All-purpose Flour	1 kg
1 Tbsp + 2 tsp	Baking Powder	24 g
2 ½ tsp	Salt	12.5 g
1 Tbsp + 2 tsp	Ground Cinnamon	14 g
5 ½ cups	Sliced Almonds, toasted	875 g
5 cups	Raisins	795 g
7 ½ cups	Packed Brown Sugar	1.46 kg
5 cups	Butter, softened	1.13 kg
5	Eggs	5
1 can	**DOLE® Crushed Pineapple in Juice**, drained, reserve juice	2.84 L

DIRECTIONS:

1. Combine oats, flour, baking powder, salt, cinnamon, almonds and raisins; set aside.
2. Beat together brown sugar and butter until creamy.
3. Beat in eggs, **DOLE® Crushed Pineapple** and reserved juice.
4. Stir in flour mixture.
5. Cover dough in airtight container and chill dough for at least 2 hours or overnight.
6. Use either #20 (yellow scoop) or #24 (red scoop) to drop batter onto greased sheet pans. Press down to flatten. Bake at 350°F/175°C, 20 to 25 minutes or until golden. Cool on wire racks.



Peach Spice Scones

36 Servings



INGREDIENTS:

6 ¾ cups	All-purpose Flour	1.68 L
1 cup + 3 Tbsp	Sugar, divided	250 mL + 45 mL
2 Tbsp + ¾ tsp	Baking Powder	30 mL + 3 ¾ mL
2 Tbsp + ¾ tsp	Baking Soda	30 mL + 3 ¾ mL
¾ tsp	Salt	3 ¾ mL
1 ½ cups	Margarine, softened	375 mL
3 cups	**DOLE® Diced Peaches in Juice**, drained (discard juice)	750 mL
1 ½ cups	Low-Fat Milk	375 mL
1 Tbsp	Vanilla Extract	15 mL
½ cup + 1 Tbsp	Chopped Almonds (optional)	135 mL
1 ½ tsp	Ground Cinnamon	7 ½ mL
	Milk or Cream (for brushing)	As needed

DIRECTIONS:

1. Combine the flour, 1 cup sugar, baking powder, baking soda, and salt in a large bowl.
2. Cut in the softened margarine until the mixture resembles coarse crumbs.
3. Stir in the drained **DOLE® Diced Peaches**. Combine the milk and vanilla; stir into the peach mixture until a dough forms.
4. Pat the dough to ½-inch (1.25 cm) thickness on a lightly floured surface. Cut into rounds with a 2 ½-inch biscuit cutter and place on baking sheets sprayed with cooking spray.
5. Combine the optional chopped almonds, 3 Tbsp sugar, and cinnamon. Brush the tops with milk or cream and sprinkle with the cinnamon mixture.
6. Bake at 400°F/204°C for approximately 15 minutes, or until lightly browned. Serve warm.

For a batch this size, you'll likely need 3–4 full-size sheet pans, depending on the size and spacing of the scones.



Ginger Mango Smoothie

12 Servings



INGREDIENTS:

6 cups	Vanilla Almond Milk	1.5 L
6 cups	**DOLE® Pineapple Juice**	1.5 L
1 ½ cups	Crystallized (candied) Ginger, chopped	360 mL
2 Tbsp	Ground Ginger (optional – fresh chopped)	30 mL
12 cups	Mango Chunks, partially frozen	3 L

Note: If using a home blender, you'll likely need to prepare thisrecipe in 2–3 batches, depending on your blender's capacity.

Ginger Substitutions
If crystallized (candied) ginger is unavailable, you can substitute:
- Ground ginger: about 1 tablespoon + 1 teaspoon (approximately 20 mL), adjusting to taste.
- For a similar texture, use chopped dried apricots tossed with ground ginger, or make a DIY version by coating dried ginger pieces in sugar.

DIRECTIONS:

1. Combine the almond milk, **DOLE® Pineapple Juice**, crystallized ginger, and ground ginger (optional fresh ginger) in a blender or food processor.
2. Cover and blend (if using fresh ginger, blend until the ginger is finely chopped).
3. Add the partially frozen mango chunks and blend until smooth. If needed, work in batches to avoid overfilling the blender.
4. Serve immediately.