

# Ripe 'n Ready Ideas



Twenty Quick Fix Menu Solutions Featuring Pacific Northwest Canned Pears

Every canned Bartlett pear is selected at the peak of ripeness, then peeled, cored and poached to perfection. Even better, canned pears come in a variety of ready-to-use forms – dices, chunks, slices and halves – and are available year-round. From comfort to contemporary, canned pears fit easily into every daypart and a range of menu applications. Canned pears contribute their delicate fruit flavor and satisfying fruit goodness to the quick fix solutions below. Find more menu ideas at [eatcannedpears.com](http://eatcannedpears.com).

## 1 Hail Caesar

Give your Caesar salad a signature spin by adding juicy pear slices during the final toss.



## 2 Salad Smarts

Toss together fragrant cooked quinoa, diced pears, dried cranberries, chopped romaine, walnut pieces, crumbled feta and white balsamic vinegar.



## 3 Smooth Operator

Power up a pear smoothie with diced pears, kale, apple, agave syrup and ice. Canned pears boost flavor and texture.

## 4 Taco' the Morning

This kid-friendly breakfast starts with a warm waffle spread with peanut butter. Top with crunchy cereal and sliced pears; fold in half to serve.

## 5 Mix It Up

Combine prepared vanilla pudding, Greek yogurt and spicy, caramelized diced pears. Chill well, top with more pears, and serve.

6

## Curry Up

Mix diced canned pears, chopped onion, raisins, and diced jalapeño with honey and cider vinegar for a quick and easy chutney.

7

## Wrap Up

Thai fish sauce and lime flavor a filling of diced chicken, pears, peanuts and cilantro. Scoop the salad into head lettuce leaves to serve.



8

## Use Your Noodle

To make a superior slaw, toss crunchy ramen noodles, shredded broccoli and carrots, and pear chunks with a pear-soy-sesame dressing.

9

## Pick of the Crèmes

Pour rich egg custard around sliced pears to create a signature crème brûlée. Finish with a thin sugar crust.

10

**Secret Ingredient**

Blend canned pear puree into prepared BBQ sauce to lend a subtle, fruity sweetness and tang.

11

**Not So Nachos**

Whole grain chips topped with shredded turkey, diced pears and tomatoes, cheese, and a pear-chipotle BBQ sauce make a tasty appetizer.



15

**Flat Out Fabulous**

Pop your favorite flatbread into the oven topped with juicy sliced pears, diced prosciutto, crumbled gorgonzola, and herbs.

16

**In Your Pocket**

Drizzle chopped chicken, diced pears, diced celery, and dried cranberries with low-fat, yogurt dressing and scoop into pita halves.



17

**Havana Another**

Pile sliced ham, Swiss cheese, pear slices, dill pickles and turkey breast on a hard roll to build a Cubano supremo. Toast or grill to heat through.

18

**Mexican Magic**

Scatter diced pears, shredded Jack cheese, red pepper strips, chopped chiles, and green onion on a flour tortilla. Top with another tortilla and bake until cheese is melted.

19

**Wake Up Stuffed**

Layer pear slices inside a peanut butter sandwich. Cut the sandwich in two, dip pieces in French toast custard, then bake or pan fry.



20

**Slim Soup**

Purée roasted carrots and pear halves in chicken stock fortified with powdered skim milk and spiced with brown sugar, ginger and cinnamon.



12

**Baked To Order**

For homemade hand pies, roll whole wheat biscuit dough into a 6" circle, top with cinnamon sugar-spiced diced pears, seal and bake.

13

**Red Hot Sundae**

Spice up a pear-vanilla ice cream parfait with a Red Hot Cinnamon Sauce made with Red Hots candies and simple syrup.

14

**Go Greek**

Capitalize on the popularity of Greek yogurt. Layer it with diced pears, honey and low-fat granola for a crowd-pleasing breakfast/snack.



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