

Ripe 'n Ready

never tasted this good



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

eatcannedpears.com

Pacific Northwest Canned Pears – Delicious, Convenient, and Versatile

Ripe and ready to use in your favorite dish or as a snack right out of the can, U.S. grown, juicy canned pears are naturally sweet, delicious, and versatile. Canned pears add a hint of sweetness to savory main dishes, sandwiches, salads, and pizza. Their natural pear flavor adds sweetness with zero fat to baked goods and desserts. Blending canned pears into smoothies and soups adds texture and flavor.



Hulk Pear Smoothie

Canned pears add natural sweetness, subtle fragrance, and smooth texture to this fresh spinach and yogurt smoothie.



Protein-Packed Pear Pancakes

Naturally sweet canned pears combined with oat flour, cottage cheese, and almond milk make a breakfast (or lunch or dinner!) that satisfies.



Pear Calzone

Canned pears, dried cranberries, ginger, cinnamon, and sugar tucked into pizza dough create a delicious hand-held treat perfect for any time of day.



Cinnamon Pear Oat Bars

Canned pears are layered in the middle of this take on the classic crisp that changes this all-time favorite into bars! Easy to serve and travels well.



Quick Pear Ice Cream

Easy to make ahead with just four ingredients—canned pears, vanilla ice cream, lemon juice, and cinnamon—this frozen treat always gets rave reviews.



Pear & Sweet Potato Red Thai Curry

Pears partner with sweet potatoes, carrots, onions, and bell peppers in this colorful, Thai-inspired vegetarian dish. Serve over rice or your favorite grain.



Roasted Pear Salad with Chicken & Feta

Add more complex, slightly savory flavor to canned pears by oven roasting them before adding to salads, sandwiches, and even desserts.



Pear, Winter Squash & Wheat Berry Salad

In this make-ahead grain salad, butternut squash is roasted and tossed with diced canned pears, celery, dried cranberries, and Dijon pear vinaigrette.



Pear Quesadilla with Bacon & Spinach

Ripe and ready canned pears add sweet, juicy contrast to this savory, slightly smoky quesadilla. Five ingredients is all it takes.



Canned Pear Slaw with BBQ Pork Sandwich

Fold sweet, juicy, diced canned Bartlett pears into crunchy slaw and you've got the perfect topping for BBQ pork, with or without the bun.

For these recipes and more inspiration, visit eatcannedpears.com

From the Orchard to the Plate

Bartlett pear trees—an heirloom pear variety that has the perfect sweetness and texture for canning—thrive in ideal growing conditions in the Pacific Northwest.

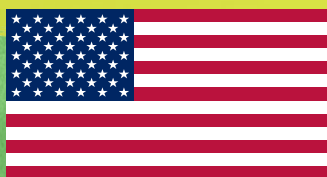
Bartlett orchards in Oregon and Washington are tended by farmers who have been cultivating pears for generations. After being harvested by hand, pears are delivered to nearby canneries where they are carefully ripened, peeled, cored—and halved, sliced or diced—before being poached in juice or sweetened syrup, right in the can. This time-honored canning process keeps pears ripe, juicy, and ready to eat.

Buy American

Hands down, the best tasting canned pears are grown, harvested, and packed in the United States. Buying canned pears from the Pacific Northwest supports American agriculture and food grown on family farms. Check the label for “Product of the USA” to be sure you’re getting the highest quality.

Canned Pear Nutrition

Naturally sweet and delicious, a half-cup of canned pears provides a full serving of fruit at less than 100 calories. Fat-free, low-sodium with zero cholesterol, canned pears are a wholesome addition to any meal or snack.



MADE IN U.S.A.



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