

## UNLOCK THE VERSATILITY OF PEARS

Add some sweetness across all dayparts of your menu with US-grown Bartlett pears.

Ready-to-use Del Monte® Pears are incredibly versatile and can save your operation time and give you peace of mind with consistency and high quality.

## **BREAKFAST**

- Top yogurt parfaits, oatmeal, pancakes and waffles with sliced or diced pears.
- Combine with oat flour, cottage cheese and almond milk for protein-packed pear pancakes.
- Blend Pears into smoothies for natural sweetness, added texture and flavor.

## **ENTREES**

- Roast canned pears at 400 degrees to caramelize the sugars and add flavor to any dish.
- Use sliced or diced pears for a unique sweet and savory pizza topping.
- Incorporate pears into savory and sweet bao buns or spring rolls.
- Craft a savory pear dish by topping grilled pears with goat cheese and chopped, roasted poblano peppers or crumbled feta and fresh herbs.
- Add pears to wraps, sandwiches and salads for sweetness and texture.



**US-GROWN** 



## **DESSERTS**

- Replace sweeteners in baked goods and desserts with pear juice reserved from the can for added sweetness with zero added fat.
- Blend pears and the juice drained from the can with warmed cream cheese and a touch of honey to create a sweet pear cream cheese.
- Season sliced or diced pears with apple pie spice.
  Heat with the juice and thicken with cornstarch to create a pear sauce for desserts.
- Top desserts with pears for added texture and sweetness.





