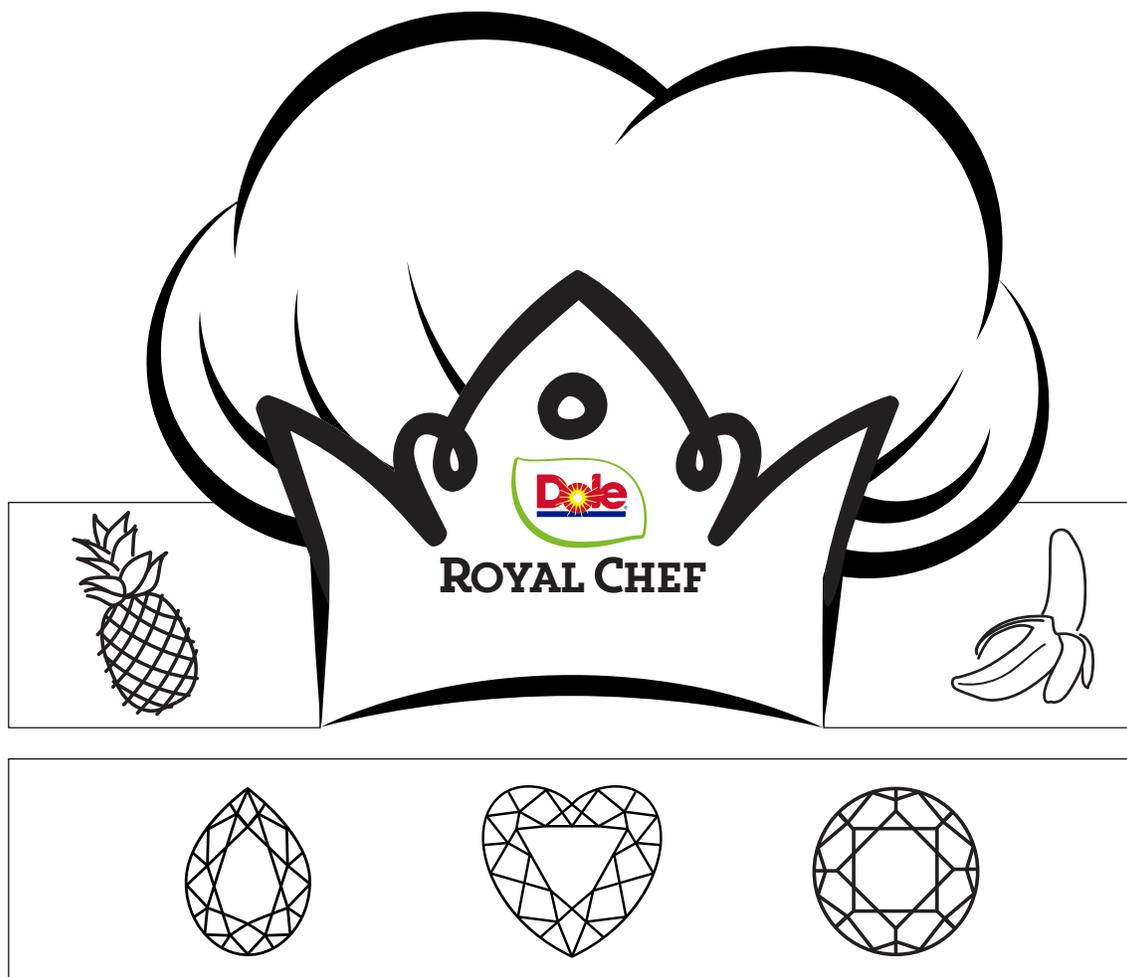




CREATE YOUR OWN TEA PARTY: PRINTABLE DOLE ROYAL CHEF'S HAT

No royal chef is complete without their toque blanche, that's French for white hat! Your kiddo will look and feel like a pro in their castle's kitchen with this printable Dole Royal Chef's Hat. **Print. Color. Cut. Voila!**

- 1 Print out the Dole Royal Chef's Hat
- 2 Color and decorate as desired
- 3 Cut out the Dole Royal Chef's Hat and sizing strap
- 4 Tape or staple the sizing strap to the chef hat and fit to your child's head
- 5 If needed, add the provided extra sizing strap for fitting

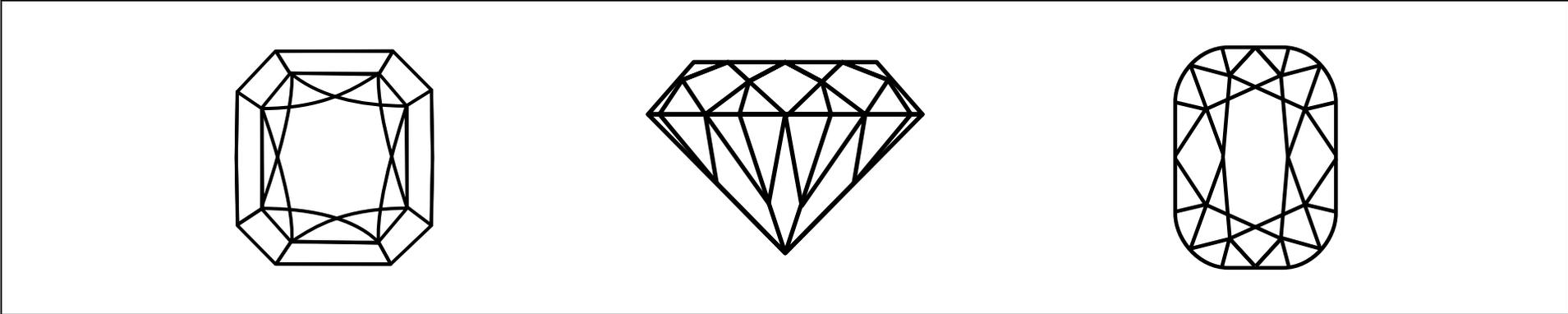
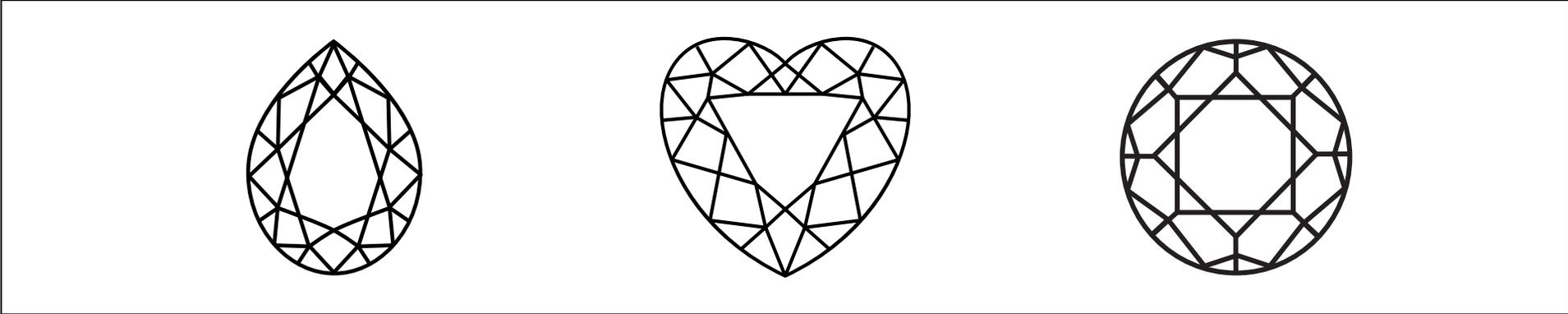


DOLE ROYAL CHEF'S HAT



Write your name in the space on the Dole Royal Chef's Hat!

DOLE ROYAL CHEF'S HAT SIZING STRAPS





RECIPE INSPIRATION FROM DOLE

Le Gris Stuff a la Lumiere

INGREDIENTS:

- 1 ripe DOLE® Banana, peeled and mashed
- 1 full sheet chocolate graham cracker, finely crushed
- 1 cup light coconut whipped topping
- 2 DOLE® Strawberries, thinly sliced lengthwise
- 1/4 cup DOLE® Blueberries

DIRECTIONS:

1. **Whisk** banana and graham cracker crumbs in a large bowl; fold in whipped topping. Makes about 1^{1/3} cups.
2. **Divide** graham cracker mixture into 4 bowls; top with strawberries and blueberries.

Chef Tip: Serve topped with additional strawberries and blueberries, if desired.





RECIPE INSPIRATION FROM DOLE

Heigh-Ho Apple Bruschetta

INGREDIENTS:

- 1/2 cup peeled and chopped DOLE® Green Apple
- 1/2 cup peeled and chopped DOLE® Pear
- 1/2 cup chopped DOLE® Pineapple
- 1 tablespoon plus 2 teaspoons honey
- 1/4 teaspoon chopped fresh thyme
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 12 (½-inch-thick) slices whole wheat baguette
- 2 tablespoons olive oil
- 3 tablespoons vegan Cheddar cheese shreds
- 2 tablespoons sliced almonds, crushed

DIRECTIONS:

1. **Prepare** outdoor grill for direct grilling over medium heat.
2. **Cook** apple, pear, pineapple, honey, thyme, cinnamon and salt in a large skillet over medium heat 3 minutes. Makes about 1 1/3 cups.
3. **Brush** both sides of baguette slices with oil; place on hot grill rack, cover and cook 3 minutes or until grill marks appear, turning once. Turn off 1 side of grill.
4. **Top** baguette slices with cheese and place on unlit side of grill; cover and cook 3 minutes or until cheese melts. Top baguette slices with apple mixture and sprinkle with almonds. Makes 12 bruschetta.

