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Haberman for Pearls

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**Pearls® Olives and Influential Chefs Team Up for New #DreamOlive Initiative
Launching June 1, National Olive Day**

*America's favorite olive brand aims to inspire people cooking at home
while contributing meals to Feeding America*

TRACY, Calif. – June 1, 2020 – For the millions of people navigating cooking and eating at home in this new normal, [Pearls® Olives](#) and a handful of influential chefs are here to help. Launching today, National Olive Day, the new #DreamOlive initiative features chefs dreaming up recipes and ideas using olives – considered by many a perfect pantry item given their snackability, versatility, flavor, health attributes and ability to easily enhance just about any dish.

In turn, olive fans, home cooks and those who want to support a good cause are encouraged to share their olive recipes and ideas by posting a photo, video or comment using #DreamOlive across social media platforms. For every idea shared, Pearls will donate a meal* to Feeding America.

Among the participating #DreamOlive chefs is [Guy Turland](#), TV Host, owner of California's [Bondi Harvest](#) and self-professed olive lover. “I love olives and use them in so many dishes to make a good thing even better,” said Turland. “I’m excited to be part of the #DreamOlive initiative because it combines my passion for inspiring people in the kitchen while benefiting a good cause.”

The #DreamOlive initiative lives on [the feedfeed](#), a network connecting people who love to cook. Visit [thefeedfeed.com/olives](#) for #DreamOlive recipes and details, including how to receive Pearls olive samples, Visa gift cards and other rewards.

#DreamOlive Recipe: Mexican Street Corn Avocado Boats

These adorable and tasty little boats make a nutritious snack or light meal in the summer months when sweet corn is in season.

Prep time: 20 minutes

Cook time: 5 minutes

Servings: 2-4

Skill Level: Easy

Ingredients:

1 large sweet corn cob, shucked

¼ cup Mexican crema or sour cream

1 tablespoon fresh lime juice, plus more limes for garnish

1 ounce cotija cheese, queso fresco, or crumbled feta

¼ cup [Pearls California Ripe Sliced Black Olives](#)

2 large, ripe avocados, halved and pitted

Chopped cilantro, for garnish
Sprinkle chili powder
Optional: tortilla chips and lime wedges, for serving

Instructions:

1. Grill or steam the corn, let cool and cut off the cob.
2. In a small bowl, stir together the crema and lime juice.
3. Arrange the avocado halves on a plate or platter. Top each half with sweet corn, cotija cheese, and sliced black olives. Drizzle the crema over the top and sprinkle with chili powder and cilantro. Serve with tortilla chips and lime wedges.

About Pearls and Musco Family Olive Co.

Pearls is well-known for their black ripe olives, which are 100-percent grown and packed in sunny California, picked at the peak of freshness for quality you can taste and trust. Pearls also has a full line of the finest imported olives, including gourmet Specialties olives and pimento stuffed green olives, and an innovative line of olives in easy-to-use, single serve cups in varieties for snacking or cooking. A fresh new look, proudly celebrating Pearls' olive heritage, core values and superior quality is rolling out in stores nationwide now.

Founded more than 75 years ago, Musco Family Olive Co. is America's favorite brand of olives. The third generation, family-run business is the country's only 100 percent U.S.-owned full-line olive company and is the largest producer of black ripe olives in the U.S. Together with hundreds of multi-generational family farms throughout California's Central Valley for its ripe olives and the finest producers of imported olives for its Specialties olives and green olives, Musco Family Olive Co. brings delicious olives from orchard to the table nationwide. Musco Family Olive Co. is proud of its industry-leading environmental stewardship program and has been recognized with numerous awards. The company is committed to olive lovers, its California growers, long-tenured employees, and countless valued vendors and business partners. For more information, please visit www.olives.com.

**\$1 helps provide at least 10 meals secured by Feeding America on behalf of local member food banks. Meal claim valid as of 12/5/18 and subject to change. Maximum donation: 200,000 meals based on maximum of \$20,000 donation from Musco Family Olive Co. No purchase necessary to participate.*