



MIGHTY MANGO MAHI SANDWICH

Serving Size 1 sandwich

Recipe Yield 24 SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
King's Hawaiian Original Little Island Bun			24.00	each
Mayonnaise	Best Foods		24.00	Tablespoons
Savoy Cabbage slaw tossed in Pineapple Creamsicle Vinaigrette	Subrecipe		36.00	ounces
Grilled Mahi Mahi Filets	Subrecipe		24.00	each
Sriracha Aioli	prepared		24.00	Tablespoons
Mango Chili Relish	Subrecipe		36.00	ounces
Butter to toast bun		Softened	2.00	cups

Items needed: including equipment, smallwares, etc

Flattop to toast bun

Procedure: including prep, cooking, assembly, finishing

1) Butter and lightly toast bun before building.

Build as follows from bottom, up:

Bottom bun
 Mayonnaise - 1 Tablespoon
 Dressed cabbage slaw - 1.5 ounces
 Grilled Mahi - 1 filet
 Sriracha Aioli - 1 Tbsp or a heavy drizzle
 Mango Chili Relish - 1.5 ounces
 Mayonnaise - light 1 Tablespoon drizzle on Top Bun to hold sandwich together.



(MIGHTY MANGO MAHI SANDWICH)

SUB: GRILLED MAHI MAHI FILETS

Serving Size	1 - 5 ounce filet	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Mahi Mahi filets, deboned		4.5 - 5 ounces each	5.00	pounds
Lime juice			0.75	cups
Lemon juice			0.75	cups
Lemon zest			3.00	Tablespoons
Parsley, finely chopped			6.00	Tablespoons
Cilantro, finely chopped			6.00	Tablespoons
Dill, finely chopped			3.00	Tablespoons
Garlic, finely chopped			3.00	Tablespoons
Olive Oil			0.75	cups
Crushed Red Pepper Flakes			3.00	teaspoons
Kosher Salt			3.00	teaspoons
Black Pepper				

Items needed: including equipment, smallwares, etc

Mixing bowl, Grill

Procedure: including prep, cooking, assembly, finishing

- 1) Combine mahi mahi filets with marinade ingredients - citrus juices, herbs, garlic, oil and crushed red pepper. Marinate for 2 hours.
- 2) Prepare grill and pre-heat to medium-high heat. Oil grate as necessary.
- 3) Season mahi filets with salt and pepper.
- 4) Grill on each side for 3-4 minutes, depending on thickness. Cook until fish reaches an internal temperature of 145F. Hold for service.



(MIGHTY MANGO MAHI SANDWICH)

SUB: Savoy Cabbage Slaw w/ Pineapple Creamsicle Vinaigrette

Serving Size	1.5 ounces of dressed slaw			
Recipe Yield	24 servings	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Pineapple Creamsicle Vinaigrette				
Pineapple Chunks, frozen			15.00	ounces
Yogurt			9.00	ounces
White wine vinegar			0.75	cups
Orange juice			0.75	cups
Orange zest			3.00	Tablespoons
Shallot			3.00	ounces
Honey			6.00	Tablespoons
Canola oil			6.00	cups
Kosher salt			3.00	teaspoons
Savoy Slaw				
Savoy Cabbage, julienned			2.00	pounds
Green Onion, thinly sliced			4.50	ounces
Cilantro, chopped			1.50	ounces
Carrots, thinly julienned			7.50	ounces

Items needed: including equipment, smallwares, etc

Blender for marinade, mixing bowl

Procedure: including prep, cooking, assembly, finishing

1) For the vinaigrette, combine all ingredients except for the oil to a high powered blender and blend until roughly incorporated. Drizzle in oil in a thin stream to emulsify.

2) In another bowl, add slaw ingredients and mix well.

3) Dress slaw with pineapple creamsicle vinaigrette when ready to serve.

Notes :



(MIGHTY MANGO MAHI SANDWICH)

SUB: MANGO CHILI RELISH

Serving Size	1.5 OUNCES			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Mango, fresh, small dice			2.75	pounds
Red Onion, small dice			3.00	ounces
Cilantro, finely chopped			3.00	Tablespoons
Jalapeno, finely chopped			3.00	teaspoons
Red bird chile, finely chopped		Crushed red pepper is a good substitute	1.00	teaspoons
Olive oil			2.00	Tablespoons
Kosher salt		to taste		
Black Pepper		to taste		

Items needed: including equipment, smallwares, etc

Mixing bowl

Procedure: including prep, cooking, assembly, finishing

1) Combine all ingredients in a mixing bowl and check for seasoning.