



MIGHTY MANGO MAHI SANDWICH

Grilled marinated mahi-mahi fillet with savoy cabbage slaw, pineapple creamsicle vinaigrette, sriracha aioli, and mango chili relish.

SERVING SIZE: 1 sandwich
YIELD: 24 servings

INGREDIENTS

24 each	King's Hawaiian Original Little Island Bun
2 cups	Liquid butter or margarine
48 tablespoons	Mayonnaise
36 ounces	Savoy Cabbage Slaw with Pineapple Creamsicle Vinaigrette (subrecipe)
24 each	Grilled Mahi-Mahi Fillets (subrecipe)
24 tablespoons	Sriracha aioli
36 ounces	Mango Chili Relish (subrecipe)

FEATURED ON
KING'S HAWAIIAN
ORIGINAL LITTLE
ISLAND BUN



BUILD IT!



Prepare each sandwich to order as follows:

- 1** Spread 2 teaspoons liquid butter or margarine on the inside of the top and bottom halves of a King's Hawaiian Original Little Island Bun, and toast on a flattop until lightly golden.
- 2** On bottom bun, spread 1 tablespoon mayonnaise and top with 1 ½ ounces Savoy Cabbage Slaw with Pineapple Creamsicle Vinaigrette.
- 3** Place 1 portion of Grilled Mahi-Mahi over slaw, and drizzle with 1 tablespoon sriracha aioli and 1 ½ ounces Mango Chili Relish.
- 4** Spread a scant 1 tablespoon mayonnaise on inside of top bun and place on top of sandwich, pressing gently to hold together. Serve immediately.



SAVOY CABBAGE SLAW WITH PINEAPPLE CREAMSICLE VINAIGRETTE

SERVING SIZE: 1 ½ ounces
YIELD: 24 servings

MAKE IT!



INGREDIENTS

12 ounces	Pineapple chunks, frozen
7 ¼ ounces	Yogurt
⅔ cup	White wine vinegar
⅔ cup	Orange juice
2 ½ ounces	Shallot, rough chopped
4 ¾ tablespoons	Honey
2 ½ tablespoons	Orange zest
2 ½ teaspoons	Kosher salt
4 ¾ cups	Canola oil
1 ½ pounds	Savoy cabbage, julienned
6 ounces	Carrots, thinly julienned
3 ½ ounces	Green onion, thinly sliced
1 ¼ ounces	Cilantro, chopped

- 1 Prepare vinaigrette. In a large blender, add pineapple, yogurt, vinegar, orange juice, shallot, honey, orange zest, and salt. Blend until roughly incorporated.
- 2 With blender running, add oil in a steady stream until dressing is smooth and emulsified.
- 3 In a large mixing bowl, combine cabbage, carrots, green onion, and cilantro. Toss until combined.
- 4 At time of service, dress slaw with desired amount of vinaigrette.

GRILLED MAHI-MAHI FILLETS

SERVING SIZE: 1 fillet
YIELD: 24 servings

MAKE IT!



INGREDIENTS

¾ cup	Fresh lime juice
¾ cup	Fresh lemon juice
6 tablespoons	Parsley, finely chopped
6 tablespoons	Cilantro, finely chopped
3 tablespoons	Dill, finely chopped
3 tablespoons	Garlic, finely chopped
3 tablespoons	Lemon zest
¾ cup	Olive oil
3 teaspoons	Red pepper flakes
3 teaspoons	Black pepper, ground
5 pounds	Mahi-mahi fillets, 4.5–5 ounces each, deboned

- 1 In a large mixing bowl, combine all ingredients except for mahi-mahi, whisking until well mixed.
- 2 Add mahi-mahi fillets and marinate in refrigerator for 2 hours before grilling.
- 3 At time of service, preheat grill to medium-high, and oil the grill grates as necessary.
- 4 Grill each fillet for about 3 to 4 minutes per side, depending on thickness, or until fish reaches an internal temperature of 165°F.
- 5 Remove from grill and hold warm for service.



MANGO CHILI RELISH

SERVING SIZE: 1 ½ ounces

YIELD: 24 servings

MAKE IT!



INGREDIENTS

2 ¾ pounds	Fresh mango, small diced
3 ounces	Red onion, small diced
3 tablespoons	Cilantro, finely chopped
3 teaspoons	Jalapeño, finely chopped
1 teaspoon	Red bird chili, finely chopped (or red pepper flake)
2 tablespoons	Olive oil
To taste	Kosher salt and black pepper, ground

- 1 Combine all ingredients in a mixing bowl and check for seasoning. Add kosher salt and pepper to taste.
- 2 Transfer to a storage container and hold chilled until service.



Enjoy!

