



Recipes

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Caribbean King Fish Nachos with Fiery Mango Salsa

Prep Time: 15 Minutes

Serves 12

Ingredients:

- 24 oz. Pre-Fried White Triangle Tortilla Chips (08618)
- 3 1/2 Tbsp. Lime Juice , fresh
- 1 3/4 Tbsp. Olive Oil
- 1 3/4 Tbsp. Thyme Leaves , fresh , chopped
- 1 3/4 tsp. Lime Zest
- 14.0 oz. Kingfish , poached , flaked
- 1 1/4 cups Mangos , peeled , diced
- 1 1/4 cups Pomelo Segments , chopped
- 1/2 cup Red Onion , slivered
- 1 3/4 tsp. Scotch Bonnet Pepper , minced
- 3 1/2 tsp. Jalapeno Peppers , minced

Directions:

1. In a large bowl, combine lime juice, olive oil, thyme leaves, and lime zest. Mix well to combine. Toss kingfish, mango, pomelo, red onion and peppers to coat. Allow to marinate in refrigeration for a minimum of 1 hour.
2. To serve: place 5.0 oz. of the kingfish salsa into a ramekin and place 2.0 oz. of tortilla chips around plate.