



Caribbean King Fish Nachos with Fiery Mango Salsa

Prep time: 15 Cook Time: Servings: 12

Combo/Fusion, Caribbean/Island, Entrees, Appetizers/Sides/Snacks, Chips, Strips & Taco Shells, Fine Dining, FSR/QSR, Catering, Casual Dining, Seafood, Spice It Up

Ingredients

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



Instructions

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.

