The Islander

By Katie Lee Chambers

Take a bite of this summer time sensation. Fresh blackened pacific halibut, topped with pineapple and mango infused slaw, fresh mango, and avocado slices, all squeezed between two perfectly toasted buns. This burger is a divine mixture of sweet and spicy that will make your mouth watering for more!

Recipe:

Slaw:

1. Pour one bag of tri-colored slaw into a mixing bowl.
2. Add ¼ cup of diced sweet onion
3. Add 1/3 cup of World Harbors Island Mango Marinade and Sauce
4. Add two heaping tablespoons of Dole crushed pineapple
5. Mix with spoon until slaw is evenly coated
6. Cover
7. Keep refrigerated

Halibut:

1. Brush 6 oz fresh pacific halibut with EVOO and coat with Cajun’s Choice Blackened Seasoning on both sides.
2. Cook in pan on medium-high until done.

Bun:

1. Set oven to low broil.
2. Lightly brush inside of Kaiser Bun with EVOO.
3. Place in oven until golden brown.

Assembly:

1. Place Blackened halibut on toasted bun.
2. Top with fresh mango (scooped).
3. Top with fresh avocado (scooped).
4. Top with ¼ cup of pre-made slaw.

Enjoy!