Ingredients/Recipe

Slaw

- Green Cabbage
- Red Cabbage
- Mango Dressing
- Carrots
- Mango and pineapple Pulsed

Ingredients

- Chiffonade green cabbage, and red cabbage
● Julienne carrots
● Mango Dressing
● 1 1/2 tablespoons lemon juice.

Method of Preparation
1. Add the mango dressing and lemon juice to large mixing bowl and whisk together until fully combined.
2. Add in the cabbages, carrots, pineapple, and mango stir well to combine.
3. Refrigerate for at least 2 hours before serving

Sole Cake

Ingredients
● Diced green peppers sauteed
● Diced onions sauteed
● Chopped Sole
● Panko Bread Crumbs
● Salt and pepper
● Italian Bread Crumbs
● Chopped Fresh Parsley

Method of Preparation
● Mix together sole, bread crumbs, panko bread crumbs, parsley, peppers, onions, salt, and pepper.
● Form into 2 oz patty and place on a lightly greased sauté pan
• Pan fry till golden crust is present on both sides of the cake, and an internal temperature of 155 degrees

Bun

• Sweet Hawaiian Buns seared with an Aioli

Aioli Sauce

• 1 cup homemade sweet hot mustard sauce
• 3 cups of mayo

Mix mayonnaise and sweet hot mustard sauce in a bowl. Cover and refrigerate for at least 30 minutes before serving.