



MACADAMIA NUT ENCRUSTED SNAPPER WITH MANGO PINEAPPLE SALSA

— SERVES: 6 • PREP TIME: 35 MINS • COOK TIME: 30 MINS —

INGREDIENTS:

2 cups Mauna Loa® Roasted Macadamia Nuts, chopped
 2 cups panko bread crumbs
 2 pounds snapper or other white fish
 6 eggs
 2 cups flour
 2 teaspoon salt
 1 teaspoon pepper
 1 cup vegetable oil

SALSA:

1 15-oz. can Del Monte® Diced Mango, drained
 1 ½ cups Del Monte® Pineapple Chunks, drained, ¼-inch dice
 ½ cup red onion, diced
 2 tablespoons cilantro, chopped
 1 tablespoon rice vinegar
 1 tablespoon lemon juice
 ½ teaspoon ground cardamom
 1 tablespoon chopped jalapeno pepper (optional)

PREPARATION:

SLIDER PREPARATION:

STEP 1

Cut snapper into 3" pieces and set aside.

STEP 2

Beat eggs in a large bowl and set aside.

STEP 3

Mix flour, salt and pepper in another bowl, set aside.

STEP 4

Mix chopped macadamia nuts and bread crumbs in a third bowl and set aside.

STEP 5

In flour bowl, dust 4 pieces of snapper at a time, then dip in egg wash.

STEP 6

Remove the pieces from the egg wash and press into macadamia nut and bread crumb crust. Crust completely. Set aside.

STEP 7

Continue process until all fish is breaded.

STEP 8

In a large sauté pan, heat oil on medium high, to 350°, or until a piece of bread crumbs bubbles.

STEP 9

Carefully cook 6 pieces of crusted snapper at a time, turning over once, until golden brown and cooked through, about 6 minutes. Set aside on paper towel.

SALSA PREPARATION:

STEP 10

Pour all ingredients into a bowl and stir to combine. Serve over hot fish. Can be made a few hours ahead.

