



Contact: Susan Hughes
415-819-6531
susan@susan-hughes.com

FRESH MANGO TOPPINGS ADD FLAVOR, COLOR AND FLAIR TO A WORLD OF DISHES

Orlando, FL (July 2016)—Fresh mango offers operators the golden opportunity to finish a world of dishes with distinctive flavor, color and flair. The popularity of mango knows no boundaries, making it the ideal ingredient to top the *Mango Pig Pizza* and *Mango Goat Cheese Salad* at **zpizza**, *Mango Pulled Pork Street Tacos* at **Marie Callender's**, and the trending *Fresh Mango Toast* at **Morrison's**.

The National Mango Board offers a selection of innovative mango toppings to gild seasonal specials. For [Grilled Bratwurst with Mango Relish](#), tossing mango cubes with coarse grain mustard and thyme results in an unexpected and pleasing flavor jolt. [Chef Allen's Tropical Mango Chutney](#) provides a versatile, sweet-hot finish for grilled proteins or deliciously tops curries and dosas.

No longer an exotic import, most operators are familiar with mango varieties and prep techniques; ensuring maximum fruit yield to incorporate fresh mango in beverages, salads, condiments and relishes, entrees, sides, desserts and toppings. For more mango recipes, as well as the tools and resources to build your business with mango, visit mango.org/foodservice.

About the National Mango Board

The [National Mango Board](#) is an agriculture promotion group supported by assessments from both domestic and imported mangos. The board's vision, to bring the world's love of mangos to the U.S., was designed to drive awareness and consumption of fresh mangos in the U.S. marketplace. One cup of the superfruit mango contains 100 calories, 100% of daily vitamin C, 35% of daily vitamin A, 12% of daily fiber, and an amazing source of tropical flavor. Learn more at mango.org.