



TABLE & TWINE

PAN SEARED
WILD CAUGHT
MAHI MAHI

Mahi mahi



Brussels
Spouts



Caramelized
Shallot and Citrus
Vinaigrette



Caramelized
Zucchini and
Sweet Potato
Cake



STEP 1

Preheat the oven to 425°F (400°F for convection oven). Unwrap the brown parchment paper and remove mahi mahi from plastic bag. Lay brown parchment paper on a baking sheet with mahi mahi. Place in hot oven for 10-15 minutes or until the internal temperature reaches 145°F.

STEP 2

When 5 minutes have passed, remove sweet potato cakes from box and place cakes 2 inches apart on baking sheet with mahi mahi. Add brussels sprouts at this time as well. Place in hot oven for 10 minutes or until cakes and brussels are warm.

STEP 3

Serve vinaigrette at room temperature over mahi mahi and Zucchini Sweet Potato Cakes.

***THIS DISH IS DAIRY FREE, GLUTEN FREE AND SOY FREE**

COOKING TIMES MAY VARY, PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.