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JUNE IS MANGO MONTH—CELEBRATE WITH STYLE! Fresh Mango Delivers Irresistible Flavor, Color, Texture and Nutrition to Menus

Orlando, FL (April 2015)—When June rolls around this year, be prepared to observe Mango Month with style. Fresh mango delivers both flavor and nutrition, qualities restaurant patrons appreciate, while mixing easily with savory, sweet and spicy ingredients. And Fresh mango is plentiful, especially during the summer months. “Fresh mango is available year-round, but we typically see the highest volume overall with at least three mango varieties in the market in June,” explains Rachel Munoz, Marketing Director for the National Mango Board. “The crop comes just in time to kick off summer with the unmistakable, signature flavor that fresh mango brings to menus.”

For operators, June is prime time to celebrate the mango's contribution to dining pleasures. Self-proclaimed Mango Man, Chef Allen Susser, shares his recipe for a pleasingly spicy *Mango & Watermelon Salad*. To achieve his desired effect, he seasons refreshing fresh mango and watermelon with pickled jalapeño, then tosses the fruit with garlicky lemon vinaigrette, fragrant cilantro and peppery watercress.

For fresh mango recipes and menu inspiration, browse the National Mango Board website, mango.org/foodservice. On the site, you'll also find everything you need to know about ordering, handling and cooking with fresh mango.

About National Mango Board

The National Mango Board is an agriculture promotion group supported by assessments from both domestic and imported mangos. The Mango Board conducts education and promotion campaigns that drive awareness and increase consumption of fresh mangos in at-home and restaurant settings. The superfruit mango contains 100 calories, an excellent source of vitamins A and C, a good source of fiber and an amazing source of tropical flavor. Learn more at www.mango.org.