MANGO KEEPS YOUR MENU FRESH All Year Long

12 months of promotions feature delicious ways to bring the flavor of summer to any meal, any day.

You know mango for its eye-catching color and delicious tropical flavor. Mango adds dimension to recipes – hot or cold, savory or sweet. As nutritious as it is delectable, it’s no wonder mango is one of the most popular fruits in the world. Many consumers consider it a seasonal treat, a luscious fresh fruit they associate with summer. But the year-round availability of fresh mango and its incredible versatility make it easy to plan daily, monthly and seasonal menu specials.

JANUARY IN THE SOUP
Let the good times roll during National Soup Month with Shrimp & Mango Gumbo.

STEALTH HEALTH
Your customers won’t think anything is missing when you offer Mango & Green Papaya Salad with Yunnan Tomato Salsa & Mango Jicama Enchiladas on your menu.

FEBRUARY MANGO MATCHMAKER
Don’t leave singles out in the cold on Valentine’s Day. Invite them to gather with fresh mango cocktail specials like Mango Spice & Ice (a mango-ginger-habanero daiquiri)!

WILL WINTER LAST SIX MORE WEEKS?
Honor the spotting (or not) of Punxsutawney Phil at lunch with Mango Quinoa Salad. Fresh mango delivers the taste of summer all year round!

MARCH MANGO MADNESS
When customers gather for the playoffs, make fresh mango a member of the team with Mango Manchego Stuffed Jalapenos with Curry Cornmeal Crunch.

THE RETURN OF THE FRUIT SALAD!
Mango & Watermelon Salad kicks fruit salad up a notch with pickled jalapeño, garlicky lemon vinaigrette, fragrant cilantro and peppery watercress.

April

MANGO BLISS
Breakfast and brunch menus get noticed when Mango Bliss Cakes are the featured item.

PROTEIN PARTNER
Fresh mango pairs perfectly with all your favorite proteins, brightening the flavor and filling the plate in the form of salsas, slaws, relishes, chutneys and sauces.

MAY CINCO DE MANGO!
More than half the mangos consumed in the U.S. are grown in Mexico, which makes Apricot Chili Marinated Lamb Tacos with Fresh Mango Jicama Slaw a natural choice for the celebration.

MOTHER’S DAY DESSERT SPECIAL
A dessert that celebrates moms everywhere, Mango Coconut Dessert Risotto with Tamarind Glass and Mango Chili Jam.
**June**

**June is Mango Month**
Make fresh mango part of your beverage program during Mango Month. Celebrate the mango with Sparkling Fresh Mango Ginger Green Tea!

**Layer in the Flavor**
Fresh mango adds welcome freshness and luscious flavor in surprising places, such as Pulled Pork & Mango Rolls with Carolina Mustard Sauce.

**July**

**Grill Fest**
Add fresh mango to your grill line-up. Fresh mango holds its shape and takes on a smoky caramelized flavor in Grilled Mango & Goat Cheese Salad.

**S'mores Go Tropical**
Molasses cookies, marshmallows and sliced mango – what more do you need to let your customers know you care? Top Tropical Mango S’mores with a drizzle of caramel for a sweet surprise!

**August**

**Dog Days**
As the summer heat lingers, it’s time to top your dog with a relish that’s sure to grab some attention, Mango-Mustard Relish.

**A Cool Sip**
Gingered Mango Soup makes a refreshing summer treat and a year-round amuse bouche.

**September**

**On a Roll and on the Go**
Sit down or take out, wraps are always popular. This Caribbean Mango Chutney Chicken Wrap is no exception and is sure to be your next customer favorite.

**October**

**Mango Has Global Roots**
Mangos grow in tropical climates around the world, providing an edible bridge to far flung cultures. Start your global tour with Thai Pork & Mango Salad.

**Child’s Play**
From Mango Roll Ups to Fresh Mango Berry Pops, kids will eat up nutritious and delicious fresh mangos.

**November**

**Non-Traditional Sides**
Shake up the winter holidays with clever and flavorful side dishes. Pair meat and poultry roasts with savory Mango and Ham Popovers or colorful Mango Macadamia Nut Rice.

**Hot, Hot, Hot!**
Sriracha? Ghost peppers? Customers demand dishes that are spicier than ever. Fresh mango takes the heat in dishes like Jerk Chicken with Spicy Mango Topper.

**December**

**Delicious Bites**
Try this trendy mash-up, where tropical and Italian finally meet: Fresh Mango & Lobster Arancini with Charred Mango-Tomato Dipping Sauce.

**Side Dish Power**
Side dishes attract attention, so dial up the creative appeal of your side dish menu with Pickled & Roasted Beet Salad with Fennel and Mango.

If you have a fresh mango special you’d like to share with mango lovers everywhere, post it on Instagram and tag the National Mango Board!