



Caribbean Flatbread Sandwich

Ingredients

- 1 cup Marzetti® Mango Habanero Wing Sauce
- 1 cup Marzetti® Extra Heavy Mayonnaise
- 1 cup Mango, diced
- 1 oz Lettuce, shredded
- 1 Flatout® Large Oval Flatbread
- 5 oz Tilapia filet
- 2 Tomato slices
- 1/2 oz Red onion, thinly sliced
- 4 Cucumber slices

Marzetti Products



[Marzetti Mango Habanero Sauce](#)



[Marzetti Extra Heavy Mayonnaise](#)

Preparation

1. Tropical Habanero Mayo: Combine **Marzetti® Extra Heavy Mayonnaise** and 1/2 cup **Marzetti™ Mango Habanero Wing Sauce**. Cover and refrigerate up to 48 hours.
2. Fiery Caribbean Chutney: Combine mango and 1/2 cup **Marzetti™ Mango Habanero Wing Sauce**. Cover and refrigerate for up to 48 hours.
3. Pan fry tilapia filet and set aside. Warm **Flatout® Large Oval Flatbread** and spread half with 1 oz. of prepared Tropical Habanero Mayo. Top half with lettuce, tomato, red onion, cucumber, tilapia and 2 oz. prepared Fiery Caribbean Chutney.
4. Fold to top sandwich.