

2010 Viognier paired with FireRoasters™ Island Grill Tilapia

**NORTHWEST
CELLARS™**
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FIREROASTERS™ ISLAND GRILL TILAPIA OVER TROPICAL FRUIT SALAD

Yield: 10 servings

10 Island Tilapia portions
5 large sweet potatoes, peeled, diced
and roasted
5 c. pineapple chunks
5 c. diced mango
2 c. julienned red onion

2 c. diced avocado
1 c. sliced green bell pepper
¼ c. chopped fresh cilantro
¼ c. fresh lime juice
3 T. olive oil
½ t. salt

Method 1) Cook tilapia portions as directed. 2) Combine remaining ingredients in a non-reactive bowl until well incorporated. Divide fruit salad among 10 salad entrée plates and finish by placing an Island Tilapia portion atop each. **Wine pairing:** Northwest Cellars Viognier 2010, Washington State.

Recipe and photo credit: Fishery Products International, www.fisheryproducts.com



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recipes
for great
wines

Recipe pairing by Marlene Rossman

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Chef™ January/February 2012
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MAGAZINE
The Magazine for Foodservice Professionals