



Island Adventure Recipes

TOOLS

- 2 cocktail glasses
- Cutting board
- Small bowl
- Knife
- Spatula
- Tongs
- Grill or frying pan
- Baking sheet
- Medium bowl
- Small bowls

HINT

Make the mango salsa ahead of time and store it at room temperature. The longer it sits, the better it will taste on the fish tacos!



SHOPPING LIST

Access your shopping list online at datenightinboxes.com/island-adventure

BEACH BREEZE BEVERAGES

PREP: 1-2 MIN
TOTAL: 1-2 MIN



INGREDIENTS

BEACH BREEZE COCKTAIL (ALCOHOLIC)

- 4 oz. rum
- 1/2 cup pineapple juice
- 1/2 cup cranberry juice
- 2-4 pineapple slices for garnishing

DIRECTIONS

COCKTAIL: Fill the cocktail glasses with crushed ice, and pour two ounces of rum into each glass. Add 1/4 cup of pineapple and cranberry juice to each glass. Then, stir with a spoon, and top with pineapple slices

MOCKTAIL: Fill the cocktail glasses with crushed ice and add one cup of pineapple and cranberry juice to each glass. Stir with a spoon, and top with pineapple slices.

ISLAND MANGO SALSA

PREP: 5-7 MIN
TOTAL: 5-7 MIN



INGREDIENTS

- 2 mangos, peeled and diced into cubes
- 1/2 jalapeno, seeds removed and diced
- 1/4 cup diced red onion
- Juice of one lime
- Tortilla chips

DIRECTIONS

Dice the mangos, jalapeno and red onion on a cutting board, and add them to a small bowl. Squeeze lime juice over the salsa, and stir with a spoon. Serve on top of the fish tacos and with chips.



A close-up photograph of a grilled fish taco on a white plate. The taco is filled with a piece of grilled cod, topped with mango salsa, corn, shredded cabbage, and a dollop of sour cream. A lime wedge is visible in the background.

GRILLED FISH TACOS

PREP: 3-5 MIN
TOTAL: 1-4 HRS

INGREDIENTS

- 2 six-ounce filets of fresh cod
- 2 tbsp. olive oil
- 1 tsp. salt
- 1/4 tsp. pepper
- Juice and zest of one lime
- 1 ear of corn
- 1 cup shredded cabbage
- Mango salsa (recipe on front)
- 1/3 cup sour cream
- 6 flour or corn tortillas

DIRECTIONS

Place the cod, olive oil, salt, pepper, lime juice and zest in a freezer bag or bowl to marinate for 30 minutes - 3 hours.

When the fish is done marinating, set a grill or frying pan to medium-high heat. Once the grill or pan is hot, add the corn, flipping it every five minutes to char it on each side. After the corn is halfway charred, add the fish, cooking it for five to seven minutes on each side until it's cooked all the way through but still tender. Remove the fish and corn from the heat and using a fork, pull the fish apart to make bite-sized pieces, and cut the kernels off the corn.

To assemble the taco, place the fish in the tortillas, and top with corn, cabbage, mango salsa and sour cream.

A close-up photograph of a coconut macaroon. The macaroon is round and has a thick, white, creamy base with a layer of golden-brown, toasted coconut flakes on top. It is sitting on a white plate.

COCONUT MACAROONS

PREP: 10-15 MIN
TOTAL: 30-40 MIN

INGREDIENTS

- Parchment paper
- 4 cups shredded unsweetened coconut
- 3/4 cup sweetened condensed milk
- 1 tsp. vanilla
- 1 large egg white
- 1/8 tsp. salt
- 1 cup white melting chocolate
- 1/4 cup crushed macadamia nuts (alt: almonds)

DIRECTIONS

Preheat your oven to 325 degrees, and add a sheet of parchment paper to a cookie sheet. In a medium bowl, stir together coconut, condensed milk, vanilla and salt. Set aside. In a separate small bowl, using a hand mixer or whisk, beat the egg white and salt until stiff peaks form. Add the egg mixture to the coconut mixture, and stir to combine.

Using a spoon or your hands, form tablespoon-sized macaroon rounds, and place them on the parchment paper. The macaroons should be about an inch apart from each other. Cook for 20-25 minutes or until the edges turn golden brown. Then, set aside to let them cool completely before dipping into the melted chocolate.

Heat the chocolate in a microwaveable bowl in 30-second intervals until melted. Top each macaroon with a tiny dollop of melted chocolate, and then macadamia nuts. Dip each macaroon into the melted chocolate, and lay back on the parchment paper. Let the chocolate harden at room temperature, or put it in the fridge to speed up the process. Once the chocolate is hardened, enjoy!