



# Char-Grilled Fish Tacos with Calamansi Salsa

Juicy, char-grilled cod tucked into warm Mazina tortillas, topped with zesty calamansi salsa and smoky grilled avocado. Finished with fresh cilantro and a squeeze of lime for a refreshing, bold take on a classic BBQ favorite.

Prep time: Cook Time: Servings:

Regional North American,Entrees,Better For You,Mazina Tortillas,FSR/QSR,Casual Dining,Catering,Seafood,Grab & Go,Global Tacos,Modern Mexican

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 6" Pressed Mazina Tortillas	08042		2 Each
Calamansi Salsa			1/2 cup
salt			As Needed
black pepper			As Needed
cod filet			8 Oz.
avocado			1/2
cilantro		chopped	1/4 cup
lime wedges			As Needed
crema			As Needed



## Instructions

1. Prepare Calamansi Salsa sub recipe.
2. Season cod filet with salt and pepper. Grill until an internal temperature of 135°F is reached. Let rest 5 minutes and slice.
3. Grill avocado half to achieve grill marks.
4. Grill Mazina Tortillas and fill each with about 4 oz. of the grilled cod. Top each taco with ¼ of sliced, grilled avocado, cilantro.
5. Garnish with crema and serve with lime wedges.



# Calamansi Salsa

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
red onion		small, sliced	1/2 Each
Bell peppers		tri-color, de-seeded, brunoise	3 Each
jalapeno pepper		de-seeded, brunoise	1 Each
tomatoes		de-seeded, brunoise	2 Each
garlic		minced	2 tsp.
calamansi			3 Tbsp.
granulated sugar			1 Tbsp.
salt			1/2 tsp.
black pepper			1/4 tsp.
cilantro (with stems)		chopped	1/4

## Instructions

1. Add diced vegetables to a mixing bowl and season with calamansi juice, sugar, salt, black pepper and chopped cilantro.

