



## Fish & Garlic-Parm Chips Cone

Prep time: 10 Cook Time: 10 Servings: 12

Regional North American, Entrees, Breakfast/Brunch, Wraps, FSR/QSR, Casual Dining, Seafood, Breakfast All Day

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Tomato Basil Wraps	10250		12 Each
Egg Wash			As Needed
Beer-Battered Cod Filets		2.0 oz. fried	24 Each
French Fries		skin on, fried	60 Oz.
Garlic Parmesan Olive Oil			2 1/4 cup
Creamy Lemon Aioli			3 cup

## Instructions

1. Pre-heat convection oven to 325°F.
2. To build plate: Heat each tortilla in oven for 4-6 minutes, or until warm. Remove and form into cone shape using a pint or beer glass. Toss 5 ounces of fried French fries in 3 tablespoons of garlic Parmesan olive oil. Place inside cone tortilla with two cod filets, and ¼ cup lemon aioli.



# Garlic Parmesan Olive Oil

Prep time: 5 Cook Time: 0 Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Garlic		minced	1 Tbsp.
Olive Oil			1 1/2 cup
Parmesan		fine grated	3/4 cup
Parsley		minced	2 Tbsp.
Salt			To Taste
Pepper			To Taste

## Instructions

1. In a medium bowl, whisk together ingredients. Reserve.



# Creamy Lemon Aioli

Prep time: 10 Cook Time: 0 Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mayonnaise			1 cup
Olive Oil			1/4 cup
Lemon Juice			1/2 cup
Capers			1 1/2 Tbsp.
Parsley		loosely packed	1 cup
Garlic		minced	1 1/2 Tbsp.
Mayonnaise			2 cup

## Instructions

1. In a food processor, pulse together 1 cup of mayo, olive oil, lemon juice, capers, parsley and garlic until smooth.
2. Remove and fold together with remaining 2 cups of mayo. Salt and pepper to taste. Reserve refrigerated.

