



Pacific Islander Fish Tacos

Prep time: 25 Cook Time: 15 Servings: 100

Caribbean/Island,Better For You,Entrees,Kids,Corn Tortillas,K-12,Global Tacos,Modern Mexican,Seafood

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" White Corn Tortilla	20123	warm	200 each
Fish Filling			
Pineapple-Mango Salsa			

Instructions

- 1. Serving Instructions: Place 2 warm mini corn tortillas on flat work surface and top each with 2 ounces of fish filling and Mini Fish Tacos on compartment plate.



Fish Filling

Prep time: Cook Time: Servings: 100

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Non-Stick Cooking Spray		as needed	
Alaskan Pollock Fillets			50 lbs.
Fresh Onion		chopped	25 cup
Ground Cumin			1/2 cup
Chile Powder			1/2 cup

Instructions

1. Preheated tilt skillet to 350°F.
2. Coat tilt skillet with non-stick spray, add filets, onions, and seasonings. Use large metal spatula to sauté and break up filets until fish is cooked through and onions are tender, about 15 minutes. Hold warm.



Pineapple-Mango Salsa

Prep time: Cook Time: Servings: 100

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Canned Pineapple		chunks, drained	4.25 lbs.
Frozed Diced Mango		thawed, drained	4 lbs.
Fresh Green Onion		chopped	3 oz.
Honey			1 cup

Instructions

1. In bowl of food processor, add pineapple, mango, green onion and honey in batches and pulse until coarsely chopped; hold refrigerated.

