



Recipes

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Chili Rubbed Halibut Tacos

Serves 8

Ingredients:

16 5" Yellow Corn Taco Shells (07381)
1/2 tsp. Chile Powder
1 tsp. Paprika
1/4 tsp. Coriander , ground
1/2 tsp. Garlic Powder
3/4 tsp. Salt
1/4 tsp. Cumin
1/4 tsp. Black Pepper , ground
1/2 tsp. Oregano , ground
2 Tbsp. Vegetable Oil
1 1/2 lbs. Halibut Fillets , fresh
1/2 head Green Cabbage , finely shredded
Pico de Gallo (optional)
Mexican Crema or Sour Cream (optional)

Directions:

1. In a small bowl, mix together all spices. Rub the spice blend over the halibut and reserve refrigerated for 2 hours.
2. In a skillet, over medium-high heat, add 1 tbsp. oil and cook the halibut until done, about 15 minutes each side, covering pan halfway through cook time. Remove from heat and flake into pieces.
3. Warm the taco shells in a pre-heated oven at 350°F for 5 minutes.
4. To assemble the tacos, fill each taco with 2½ oz. halibut, top with cabbage, salsa and Mexican sour cream as desired.