



## Recipes

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# Fish Tandoori Puffy Tacos

Prep Time: 45 Minutes

Cooking Time: 10 Minutes

Serves 2

### Ingredients:

2 each 6" White Corn Tortillas (10620)

2 each 2 oz. pieces Tandoori Grouper , see related recipe

8 oz. vol. Carrot , Fennel and Coconut Salad , see related recipe

Pickled Watermelon Rinds , see related recipe

### Directions:

1. Remove grouper from tandoori marinade and place on flattop over medium high heat and sear on both sides. Reduce heat to medium to finish cooking tandoori grouper. Set aside.

2. \*\*Place 2 each 6" table corn tortillas on hot flattop grill for approximately 10-15 seconds on each side. Remove from flattop and immediately drop into fryer.

\*\*The key to make good puffy tacos with our table corn tortillas are to make sure there are no tears on the edges of the tortillas, as well as cook them on a hot flat surface before placing in the fryer.

3. Fry puffy tacos in 360-375F fryer approximately 30 seconds on each side or until lightly golden brown.

4. Remove from fryer and drain well.

5. Place puffy tacos on plate. Crack the center of the puffy tacos and place 3 oz. of carrot, fennel and coconut salad in the center of each puffy taco.

6. Top each with a 2 oz. portion of tandoori grouper and garnish with pickled watermelon rinds.

7. Serve immediately.



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## Tandoori Grouper

Serves 1

### Ingredients:

- 2 oz. vol. All Natural Plain Yogurt
- 1 oz. vol. Ghee Clarified Butter
- 2 Tbsp. Paprika
- 1 3/4 tsp. Ground Cumin
- 1 tsp. Ground Fennel Seeds
- 1 tsp. Ancho Chile Powder
- 1/2 tsp. Kosher Salt
- 2 tsp. Garam Masala
- 2 tsp. Fresh Ginger , grated
- 1 Tbsp. Lemon Juice
- 1 lbs. Fresh Grouper Fillets , cut into 2 oz. portions

### Directions:

1. Whisk first ten ingredients together in a mixing bowl and whisk until smooth and thoroughly combined. Fold grouper fillets into tandoori marinade and make sure that fish is coated on all sides.
  2. Cover and refrigerate up to 8 hours before cooking.
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### Carrot, Fennel and Coconut Salad

Serves 1

#### Ingredients:

- 1 Tbsp. Coarse Grain Mustard
- 2 each Dried Chiles , chopped
- 2 Tbsp. Fresh Lemon Juice
- 1/2 Tbsp. Olive Oil
- 1 cup Plain Yogurt
- 2 cups Fresh Grated Carrots
- 1/2 cup Fresh Coconut , grated
- 1 1/2 cups Fresh Fennel , thinly sliced fronds included
- 3/4 cup Fresh Cilantro , chopped

#### Directions:

1. Whisk first five ingredients together in a mixing bowl.
2. Place vegetables in separate mixing bowl and fold in dressing until thoroughly combined.
3. Place in storage container. Label, date and refrigerate until ready for use.

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### Pickled Watermelon Rinds

Serves 1

#### Ingredients:

- 4 oz. vol. White Vinegar
- 4 oz. vol. Granulated Sugar
- 2 tsp. Fresh Ginger , grated
- 1 Tbsp. Coriander Seeds
- 2 each Dried Chiles
- 1/4 tsp. Kosher Salt
- 2 qts. Watermelon Rind , including all of whites

#### Directions:

1. Whisk first six ingredients together in a mixing bowl until sugar is dissolved.
2. Cut off rind of watermelon and slice extra thin into 2" strips.
3. Fold into pickled mixture and place in a storage container.
4. Refrigerate up to 7 days before serving.