



## Recipes

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# Fish Out of Water Tortilla Cones

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 2

### Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 1 each 6" Red Corn Tortilla (10611)
- Tempura Batter , to dip
- 4 oz. wt. (4 each) Mild White Fish (Haddock) , cut into 1 oz. strips
- 4 tsp. Mayonnaise
- 2 oz. vol. Dill and Sweet Pickle Salsa , see related recipe
- 4 oz. vol. Shredded Lettuce
- 2 oz. vol. Matchstick Carrots

### Directions:

1. Cut red corn tortillas into shark fins by placing tip of paring knife in the center of the tortillas and cut into half moons to the end of tortilla. (tortilla should yield 6-8 fins, depending on size desired).
2. Place red tortilla shark fins in 350-360 fryer until bubbles subside. Remove from fryer and drain. Season if desired.
3. Dip haddock strips in tempura batter and slowly put into fryer oil. Cook until golden brown and opaque throughout. Remove from fryer and drain. Season with salt.
4. Heat Garlic Herb Wrap and place on cutting board. Cut into quarters.
5. Spread 1 tsp. of mayo over each tortilla wedge.
6. Toss dill and sweet pickle salsa, carrots and lettuce together in a mixing bowl.
7. Distribute veggies evenly on the front half of each tortilla wedge and top each with a tempura dipped fish strip.
8. Bring tip of each tortilla wedge approximately  $\frac{1}{2}$ " towards center and roll into a cone shape to close.



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### Dill and Sweet Pickle Salsa

Serves 1

#### Ingredients:

8 oz. vol. Fresh Dill Pickles , chopped  
4 oz. vol. Sweet Gherkin Pickles , chopped  
1 oz. vol. Celery , finely chopped  
1 Tbsp. Yellow Onion , minced  
2 tsp. Fresh Dill  
1 Tbsp. Lemon Juice

#### Directions:

1. Fold all ingredients together in a mixing bowl.
2. Adjust seasonings if needed. Place in a storage container.
3. Label, Date and Refrigerate.