



Fisherman's Catch Tacos

Serves 8

Ingredients:

- 16 Mission® 6" White Corn Tortillas (10600)
- 8 - 8 oz. Swordfish Steaks , about 1" thick
- 1/2 cup fresh Lemon Juice
- 5 Tbsp. Country Dijon Mustard
- 1/2 cup Butter
- 8 Green Onions
- 8 - ½" x 3" strips of canned, roasted Red Bell Peppers
- Mustard Sauce (see Related Recipe)

Directions:

1. Prepare a BBQ grill with very hot coals. Pat the swordfish dry and brush with lemon juice. Spread 1 side of the fish with country Dijon Mustard and dot with butter.
 2. Grill fish mustard side up until just opaque, about 20 minutes - do not turn. At the same time grill the whole green onions until tender, about 2 minutes. Heat butter, lemon juice and mustard in a saucepan.
 3. Warm the tortillas over the grill. Overlap two corn tortillas on each plate. Place a swordfish steak on the tortillas, mustard side down. Spoon the warmed Mustard Sauce over the fish.
 4. Top with a roasted red bell pepper slice and grilled green onion. Serve.
-



Recipes

MISSIONFOODSERVICE.COM

Mustard Sauce

Serves 1

Ingredients:

- 6 Tbsp. melted Butter
- 3 Tbsp. fresh Lemon Juice
- 2 Tbsp. Dijon Mustard
- 1 Tbsp. Country Dijon Mustard

Directions:

1. Combine the above ingredients.

