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Peruvian Sea Bass Taquitos with Spicy Aji-Mango Chutney

Prep Time: 10 Minutes
Cooking Time: 3 Minutes
Serves 12

Ingredients:
36 each 6" Yellow Corn Tortillas (10503)
4 1/2 lbs. Fresh Sea Bass , cut into 6 x 1/2" strips
Salt and Pepper to taste
1/3 cup Fresh Oregano , minced
Spicy Aji-Mango Chutney , see related recipe
Peruvian Dirty Rice , see related recipe

Directions:
1. Pre-heat fryer to 350°F. Season each sea bass strip with salt, pepper and minced oregano, place on the bottom half of the tortilla and roll forward to form cylinder shaped taquitos, secure with toothpicks.

2. Fry each taquitos for 2 ½ -3 minutes.

3. For one plate: Serve 3 taquitos per order with a 3-4 oz. of dirty rice and 2 oz. of Aji-Mango Chutney.

Spicy Aji-Mango Chutney

Prep Time: 5 Minutes
Cooking Time: 30 Minutes
Serves 1

Ingredients:
1/3 oz. Aji Amarillo Pepper (jarred or frozen) , seeds removed and diced
2 1/3 oz. Fresh Mangos , peeled and diced
3/8 oz. Shallots , diced
1/6 each Fresh Lime , squeezed
1/3 oz. Brown Sugar
1/6 fl. oz. Red Wine Vinegar
1/8 tsp. Salt
1/8 tsp. Pepper
1/2 tsp. Fresh Parsley , minced

Directions:
1. Add all ingredients except parsley to a medium saucepan; bring to a light simmer. Cook over medium-low heat for 30 minutes or until the chutney begins to thicken. Remove from heat and fold in minced parsley; transfer to a non-reactive storage container and cool. Reserve refrigerated.

Peruvian Dirty Rice

Prep Time: 10 Minutes
Cooking Time: 30 Minutes
Serves 1

Ingredients:
1/8 fl. oz. Vegetable Oil
1/4 oz. Smoked Ham , diced
1/6 oz. Yellow Onion , diced
1/6 oz. Green Bell Pepper , diced
1/6 oz. Roma Tomatoes , seeded and diced
1/8 oz. Fresh Garlic , minced
1/4 oz. Fresh Yellow Corn
2/5 oz. Canned Pinto Beans , drained and rinsed
1/8 tsp. Crushed Red Chili Flakes
1/8 tsp. Ground Cumin
1/6 each Bay Leaf
1/8 tsp. Salt
1/8 tsp. Pepper
1 1/6 oz. Long Grain Rice
1 2/3 fl. oz. Chicken Stock

Directions:
1. Heat oil in medium saucepan over medium-high heat; sauté ham until browned. Add onions, green bell peppers, tomato, garlic and corn and cook for 5 more minutes.

2. Add pinto beans, chili flakes, cumin, bay leaves, salt and pepper, stir to combine. Add rice and stir again, add chicken stock and bring to a boil, reduce heat to low, cover and cook for 20 minutes.

3. Remove and leave covered for another 5 minutes. Remove lid and fluff with a fork. Reserve hot for assembly.