



## Recipes

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## Pacific Islander Fish Tacos

Prep Time: 25 Minutes

Cooking Time: 15 Minutes

Serves 100

### Ingredients:

200 each 4.5" White Corn Tortillas (20123) , warm

Fish Filling , see related recipe

Pineapple-Mango Salsa , see related recipe

### Directions:

1. Serving Instructions: Place 2 warm mini corn tortillas on flat work surface and top each with 2 ounces of fish filling and Mini Fish Tacos on compartment plate.

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## Fish Filling

Serves 1

### Ingredients:

Non-Stick Cooking Spray , as needed

8 oz. Alaskan Pollock Fillets

1/4 cup Fresh Onion , chopped

1/8 cup Ground Cumin

1/8 cup Chile Powder

### Directions:

1. Preheated tilt skillet to 350°F.
  2. Coat tilt skillet with non-stick spray, add filets, onions, and seasonings. Use large metal spatula to sauté and break up filets until fish is cooked through and onions are tender, about 15 minutes. Hold warm.
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## Pineapple-Mango Salsa

Serves 1

### Ingredients:

2/3 oz. Canned Pineapple , chunks , drained  
5/8 oz. Frozed Diced Mango , thawed , drained  
1/8 oz. Fresh Green Onion , chopped  
1/8 cup Honey

### Directions:

1. In bowl of food processor, add pineapple, mango, green onion and honey in batches and pulse until coarsely chopped; hold refrigerated.