



Recipes

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Coast Line Fish Tacos

Prep Time: 35 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

24 each 4.5" White Corn Tortillas (20123)

Chili-Lime Marinade , see related recipe

3 lbs. Sea Bass Filet (or other mild white fish) , raw

2 1/4 lbs. Refried Beans , prepared , warm

1 1/2 lbs. Yellow Rice , prepared , warm

Pickled Jalapeno and Lime Relish , see related recipe

Directions:

1. Preheat open flame grill to medium-high heat.

2. Combine fish and chili-lime marinade in non-reactive container, cover and marinate under refrigeration for at least 30 minutes.

3. To Prepare Fish: Remove fish from marinade and grill on each side for 4 to 5 minutes or until cooked through.

4. To Prepare Each Serving (2 tacos per serving):
Spread 1½ tablespoons refried beans down center of each warm corn tortilla, portion 1 tablespoon rice over top of beans, arrange 1¾ oz. flaked grilled fish, then top with 1 teaspoon pickled jalapeno and lime relish. Serve 2 tacos per serving and enjoy.



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Chili-Lime Marinade

Serves 1

Ingredients:

- 3 Tbsp. Lime Juice
- 2 Tbsp. Lime Zest
- 4 1/2 tsp. Chile Powder
- 1 1/2 tsp. Kosher Salt
- 1 1/2 tsp. Olive Oil

Directions:

1. Combine all ingredients and reserve.

Pickled Jalapeno and Lime Relish

Serves 1

Ingredients:

- 1/2 cup Water
- 1/4 cup Sugar
- 1/2 cup White Wine Vinegar
- 1/4 cup Jalapeño , fresh , seeded , diced
- 1 Tbsp. Lime Zest

Directions:

1. In small saucepan, combine water, sugar and vinegar and heat over medium heat until sugar is dissolved. Remove from heat and pour over jalapeno and lime zest; reserve refrigerated.