



## Recipes

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# Spicy Chipotle Monkfish Tacos

Serves 12

### Ingredients:

3 Tbsp. Olive Oil  
3 Tbsp. fresh Lime Juice  
3 tsp. sweet Paprika  
2 - 3 tsp. Cayenne Pepper  
Salt and Pepper to taste  
3 lbs. Monkfish Filets, about 1" thick  
24 Mission® 6" White Corn Tortillas (10600) , warmed  
2 cups Green and Purple Cabbage , shredded  
1 cup Queso Fresco , crumbled  
Lime Wedges for serving

### Directions:

1. Whisk the olive oil, lime juice, paprika, salt and pepper in a mixing bowl. Place monkfish in a non aluminum container and marinate the fish with the mixture. Cover and refrigerate for 45 minutes to 1 hour. Meanwhile prepare the chipotle sauce.
2. Remove fish from refrigeration and allow to rest for 5-10 minutes. Place fish on a charbroiler. Grill until opaque and firm about 4-6 minutes per side (turning once).
3. Transfer fish to a cutting surface and slice. Double stack warmed Mission® White Corn Tortillas and place about 3 ounces fish in tortillas. Top with shredded cabbage, chipotle sauce and queso fresco. Serve with lime wedges.



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### Chipotle Sauce

Serves 1

#### Ingredients:

1 Tbsp. Olive Oil  
3 cloves Garlic  
2 cans Chipotle Chiles in Adobo  
1/4 cup Bottled Roasted Red Bell Pepper , chopped  
1/2 cup Mayonnaise  
1/4 cup fresh Cilantro , roughly chopped  
2 Tbsp. Sour Cream  
2 tsp. fresh Lime Juice  
1/4 tsp. Salt

#### Directions:

1. Heat the olive oil in a saucepan over low heat. Add garlic cloves and cover. Allow to cook for 20 minutes or until golden and soft. Remove from heat and cool.

2. In a food processor, place the garlic, remaining oil, chipotle chiles, red pepper and 1/2 cup mayonnaise. Process until smooth. Add remaining ingredients and blend until smooth. Transfer to 1 / 6 pan and refrigerate.