



## Recipes

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### Baja Fish Taco

Serves 1

#### Ingredients:

- 1 Mission® 6" White Corn Tortilla (10600)
- 3 oz. Battered Fish Filet
- Southwest/Mexican Seasoning Blend
- 3/4 oz. Red and Green Cabbage , finely shredded
- 1/2 oz. Citrus Sour Cream (see Related Recipe)
- 1/2 oz. Jack or Cheddar Cheese
- 1/2 oz. Pico de Gallo Salsa

#### Directions:

1. Heat the Mission® corn tortilla in steam cabinet, flat grill or microwave until softened and warm. Fry fish in deep fat fryer set at 350-365° F. Drain and sprinkle with your preferred brand of Southwest or Mexican seasoning.
2. Place fish and remaining ingredients in warm tortilla. Top with Citrus Sour Cream. Wrap and serve.

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### Citrus Sour Cream

Serves 1

#### Ingredients:

- 16 oz. Sour Cream
- 2 1/2 oz. Lime Juice
- 3/4 oz. Cilantro or Green Onions, minced

#### Directions:

1. Blend all ingredients until incorporated. Place on cold line.