

Alaska Pollock Burrito



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 10

Ingredients:

2 Tbsp. Mexican seasoning, prepared
10 Alaska Pollock fillets (4-6 oz. portions)
5 cups black beans, cooked
5 cups lettuce, shredded
5 cups pepper-jack cheese, shredded
1 ½ cups cilantro, chopped
10 flour tortillas, 10-inch size
Chipotle-seasoned sour cream or salsa, as needed

Description:

1. Sprinkle Mexican seasoning over fillets. Cook over medium heat just until opaque throughout; flake.
2. Assemble burritos with ½ cup each black beans, lettuce and cheese and 2 Tbsp. cilantro. Top with fish. Roll up tortillas, burrito-style. Serve with chipotle sour cream or salsa.

Suggested Side: Spiced Tortilla Chips