

Venice Beach Fish Tacos from Alaska



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 12 (2 tacos each)

Ingredients:

Masa-dusted Alaska Pollock:

5 oz. Masa Harina

5 oz. yellow corn meal

1 ½ oz. Kosher salt

1 oz. cayenne

5 tsp. sugar

5 tsp. onion powder

5 tsp. garlic powder

1 Tbsp. black pepper

4 lbs. Alaska Pollock fillet, cut in 1" pieces

Mango Pico de Gallo:

12 oz. mango, peeled and diced

10 oz. cherry tomatoes, halved

3 oz. red onions, diced

¾ cup cilantro, fresh, chopped

2 Tbsp. lime juice, fresh

2 tsp. jalapeños, minced

1 tsp. Kosher salt

Hot sauce, to taste

Chipotle Cream:

12 oz. sour cream

2+ tsp. Chipotle Peppers in Adobo Sauce,
puréed, prepared

Cabbage & Radish Salad:

6 oz. Napa cabbage, shredded

4 oz. radishes, thinly sliced

2 oz. cilantro sprigs, fresh

Assembly:

4 ea. corn tortillas, heated

4 to 5 oz. Masa-dusted Alaska Pollock

1 oz. Cabbage & Radish Salad

1 oz. Chipotle Cream

2 oz. Mango Pico de Gallo
2 lime wedges

Description:

Masa-dusted Alaska Pollock:

1. Combine masa and corn meal with seasonings – can be made in large batches and stored in a container with a tight-fitting lid at room temperature for several days.
2. In a small bowl, toss pollock and seasoned masa together to coat evenly.
3. Pour pollock into a wire strainer over a bowl and shake off extra masa seasoning.
4. Fry pollock in a 365°F to 375°F fryer for 1 to 2 minutes, or until internal temperature reaches 145°F. Yield: approx. 12 oz. seasoned masa – use 1 oz. seasoned masa to 5 oz. fish.

Mango Pico de Gallo:

1. Combine all ingredients in a large stainless steel bowl. Toss to combine. Refrigerate. Yield: approx. 24 oz.

Chipotle Cream:

1. Combine sour cream and chipotle in a stainless steel bowl. Season with additional chipotle, to taste. Yield: approx. 12 oz.

Cabbage & Radish Salad:

1. Combine all ingredients in a large stainless steel bowl. Toss to combine. Refrigerate. Yield: approx. 12 oz.

Assembly:

1. Assemble each taco in this order: Place 2 stacks of 2 heated tortillas on a plate. Top with pollock, Cabbage & Radish Salad, Chipotle Cream and Mango Pico de Gallo. Garnish with lime wedges.