

Grilled Alaska Pollock Tacos



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8

Ingredients:

Cilantro Cumin Marinade:

8 Alaska Pollock fillets, 4-5 oz. ea.
2 oz. cilantro, fresh, leaves and stems, washed and dried
4 oz. tequila
4 oz. lime juice, fresh
1 Tbsp. cumin, ground
8 oz. olive oil
2 tsp. Kosher salt
1 Tbsp. sugar

Cilantro Cumin Ranch Dressing:

8 oz. Ranch dressing, prepared
¼ oz. cilantro, leaves only, minced
2 tsp. cumin, ground

Cabbage Mix:

4 oz. purple cabbage, sliced
4 oz. green cabbage, sliced

Assembly:

32 corn tortillas, 4-inch ea.
1 cup tomatoes, small dice
¼ oz. cilantro, leaves only, chopped
16 lime, wedges

Description:

Cilantro Cumin Marinade:

Combine all ingredients except Alaska Pollock in a blender and purée until smooth. Place fish in half hotel pan and cover with the marinade. Refrigerate until needed. Let fish marinate at least one hour.

Cilantro Cumin Ranch Dressing:

Combine all ingredients and stir until incorporated. Refrigerate until needed. Can be made the day before.

Cabbage Mix:

Combine both colors of cabbage. Mix well. Refrigerate until needed.

DIRECTIONS PER SERVING

Assembly:

Cut 1 fish fillet in half. Place on a hot oiled grill and cook for 2 minutes; carefully turn and cook until fish starts to flake and is opaque throughout. Meanwhile, warm 4 corn tortillas on grill. To make tacos, stack 2 of the warm tortillas. Layer with ½ oz. of cabbage, 1 ½ tsp. tomatoes, and 1 of the halves of grilled fish. Repeat for second taco. Drizzle tacos with Cilantro Cumin Ranch Dressing. Sprinkle with chopped cilantro. Garnish with 2 lime wedges.

ALTERNATIVE SERVING SUGGESTIONS

1. Make a coleslaw using Cilantro Cumin Ranch Dressing. Spread on cut mini hoagie rolls and add grilled fish. Serve with tortilla chips.
2. Serve the Alaska Pollock on a bed of shredded iceberg lettuce. Dress with pico de gallo, crema and lime wedge.