

Wild Alaska Rockfish Nachos



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8 portions

Ingredients:

3 pounds Wild Alaska rockfish fillets, 4 to 6 oz. ea.

(If rockfish fillets are small you might need 2)

8 Tablespoons taco seasoning, prepared

4 cups Jack/Cheddar cheese blend, shredded

2-2/3 cups black beans, prepared, hot

1-1/4 cups pico de gallo, prepared

1 cup sour cream

1 cup guacamole, prepared

1-1/2 pounds corn tortilla chips, prepared

8 Tablespoons cilantro, chopped

Description:

Sprinkle each side of the Alaska rockfish with ½ Tbsp. of the taco seasoning. Hold covered under refrigeration until needed.

One Serving: Grill or griddle 1 portion of Alaska rockfish 2-3 minutes on each side, turning carefully. Mound 3 ozs. of tortilla chips on a serving plate. Sprinkle with 1/3 cup of black beans, then flake the grilled fish evenly over the chips, then cover evenly with ½ cup of cheese. Place in hot oven or under salamander and cook until the cheese melts. Remove and evenly distribute 3 Tbsp. pico de gallo, 2 Tbsp. sour cream and 2 Tbsp. guacamole over the melted cheese. Garnish with 1 Tbsp. chopped cilantro. Serve.

Swapped meats: ground beef or chicken