

Wild Alaska Pollock Tacos



Preparation Time: 10 minutes

Cook Time: 25 minutes

Servings: 4

Ingredients:

1 package (15.2 oz.) frozen breaded Alaska pollock fillets

16 (3-inch “street taco”) corn tortillas

Shredded cabbage and slice jalapeños, as desired

1 to 1-1/2 cups pico de gallo sauce or favorite taco sauce

1 avocado, seeded, peeled and finely diced

1 lime, cut into 8 wedges

Cotija cheese, crumbled, if desired

Cilantro leaves, if desired

Description:

Cook breaded Alaska pollock fillets according to manufacturer’s directions; keep warm.

While pollock fillets are cooking, grill or warm the tortillas.

For each serving, top two tortillas with shredded cabbage, sliced jalapeño, pico de gallo or taco sauce and avocados, as desired. Top each tortilla with a cooked fillet, halved lengthwise. Squeeze on lime juice and sprinkle with cotija cheese and cilantro leaves, as desired.

Wine Pairing: H3 Sauvignon Blanc

This Sauvignon Blanc opens with citrus aromas followed by a layer of minerality and pear flavors that give way to a crisp, clean finish. H3 Sauvignon Blanc is a great pairing since it enhances the acidity and minerality of the dish. With the breaded fish and cotija cheese, the tacos have a creamy flavor that the wine’s crisp, clean finish perfectly compliments.