

# LEMON TAHINI ALASKA POLLOCK FLATBREAD TACOS



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 64

## **Ingredients:**

1 ea. Alaska pollock block (16.5 lb.)  
½ cup extra virgin olive oil  
½ cup fresh lemon juice  
¼ cup Za'atar spice blend  
1 Tbsp. black pepper  
64, 6-inch square whole grain flatbreads (2 oz. each), warmed  
1 gal. cucumber, small dice  
2 qts. red onions, thin julienne  
1 qt. flat leaf parsley, rough chop

## **Lemon Tahini Sauce:**

2 cups fresh lemon juice  
1 Tbsp. fresh garlic paste  
2 cups water  
4 cups sesame tahini  
2 tsp. salt

## **Description:**

1. Simply place each unwrapped frozen block into a 4-inch full-size hotel pan and slack out in the refrigerator overnight. If the block doesn't quite fit down into the pan when frozen, it will drop down when it has slacked out.
2. Cover the hotel pan with parchment paper and then seal the pan tightly with foil. Bake in a pre-heated 425°F convection oven for 1 hour.
3. Remove the foil, reduce the oven temperature to 400°F, and bake for an additional 30 minutes, or until the internal temperature just reaches 165°F. Do not overcook.
4. Pour off any liquid in the pan.
5. Combine the extra virgin olive oil, fresh lemon juice, Za'atar spice blend and black pepper. Pour the lemon olive oil mixture over the cooked Alaska pollock and break up until the seasonings are evenly distributed while keeping the fish chunky. Hold hot at 135°F or higher.

## **Lemon Tahini Sauce:**

Whisk together the fresh lemon juice and garlic paste in a container, and let sit for 5 minutes to mellow the garlic. Add the water, sesame tahini and salt. Whisk, or blend with an immersion blender, until smooth. Hold cold at 41°F or below.

## **Assembly:**

1. For each portion place 3 oz. Za'atar spiced Alaska pollock down the center of a flatbread. Top with ¼ cup diced cucumber, 2 Tbsp. thin julienne red onion, and 1 Tbsp. flat leaf parsley.

2. Drizzle with 2 Tbsp. Lemon Tahini Sauce.