



*Tonight's Special is...*

## Baja Fish Tacos

### *Menu Applications*

	Item #	Cost
2 ½ lbs. Swai filets	#28351	\$2.99/lb or 0.75/portion
1 oz Old Bay seafood seasoning	#9057	\$0.05
1 bunch scallions, trimmed	#2272	\$0.05
20 6" corn tortillas	#31496	\$0.07
10 oz green cabbage, shredded	#2188	\$0.03
10 oz red bell peppers, <i>roasted and cut into strips</i>	#2288	\$0.15
3 oz Fresh cilantro leaves, chopped	#2165	\$0.07
5 limes, quartered lengthwise	#2081	\$0.08
16 oz Palmer's heavy mayonaise	#30955	\$0.06
½ oz Minor's chipolte paste	#3272	\$0.06

### *Tonight's Savings*

**Portion cost: \$1.37**  
**Suggested Sell: \$5.99**  
**Food Cost: 22%**  
**Profit Dollars: \$4.62**

1. Season the fish filets with seafood seasoning. Grill until cooked through; crumble and reserve.
2. Grill scallions; cut into 1' sections.
3. Mix Minor's chipotle paste with mayonnaise and reserve.
4. Warm tortillas on flat top or in a sauté pan. Top each tortilla evenly with fish, scallions, cabbage, red peppers, cilantro
5. Squeeze 1 lime wedge over the top of each taco's filling; serve immediately.
6. Serving suggestions include; Mexican rice with wasabi peas, black beans, tomato-papaya salsa or fresh roasted corn salsa with a maple glaze.
7. Yield 10 servings, 2 tacos each



Not Responsible for Typographical Errors.