

# CHIPOTLE FISH TACOS



**Gordon**<sup>®</sup>  
FOOD SERVICE STORE

## Ingredients *Yield: 6 servings*

Reorder No.	Description	Amount
493682	Tilapia Fillets	1 lb.
432050	Primo Gusto® Extra Virgin Olive Oil	2 Tbsp.
229551	Trade East® Ground Chipotle Chili Pepper	2 tsp.
108308	GFS® Granulated Iodized Salt	To taste
225037	Trade East Regular Ground Black Pepper	To taste
673652	Fresh Cilantro	½ cup
728341	Gran Sazon® 6" Corn Tortillas	12 (2 shells per taco)
757080	Red onion	1

## Preparation Instructions

*Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Cover Fillets with olive oil, salt, pepper, and chipotle pepper. Grill fish fillets until they are flaking apart. Remove fillets from the grill and break apart into a bowl, add more olive oil and the cilantro. Put mixture in taco shells, add red onions, then (optionally) serve with a side of guacamole, rice and salsa. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*