



Genuine Alaska Pollock

ALASKA POLLOCK FIVE-O SANDWICH

1 serving = 1 sandwich | One serving provides 2 ounce equivalent lean meat/meat alternate, ¼ cup other vegetables, 3 ounce equivalent whole grain or whole grain-rich product. Values could vary based on the specific seafood, vegetable, and grain products used.

Ingredient	1 SERVING	10 SERVINGS	50 SERVINGS
Once-frozen, Genuine Alaska Pollock® portions (breaded, 3.6 ounces each)	1	10	50
Sweet Chile Slaw (recipe follows)	¼ cup	2½ cups	12½ cups
Whole grain or whole grain-rich Kaiser roll or sandwich bun, warmed	1	10	50

Preparation

- Prepare Sweet Chile Slaw.
- Cook Alaska pollock portions according to manufacturer's instructions and until internal temperature just reaches 165°F and breading is crispy. Do not overcook!
- Place fish portion on bottom of warm roll; top with Sweet Chile Slaw and replace roll top.

Flexible Service Options

- Sandwiches may be pre-made and the Sweet Chile Slaw pre-portioned as a condiment side or offered self-serve on a condiment bar.
- Use two smaller fish portions and serve the sandwiches on slider buns.

SWEET CHILE SLAW

Serving Size: ¼ cup

Ingredient	10 SERVINGS	50 SERVINGS
Ketchup (low sodium)	2 tablespoons	½ cup plus 2 tablespoons
Honey	3 tablespoons	¾ cup plus 3 tablespoons
Sriracha hot sauce or chile paste	½ teaspoon	2½ teaspoons
Lime juice	2 teaspoons	3 tablespoons plus 1 teaspoon
Red and green cabbage and shredded carrot mix	2½ cups	12½ cups

Preparation

- Mix the ketchup, honey, hot sauce and lime juice together.
- Add the cabbage and carrot mix and stir to combine.
- Make at least 2 hours prior to serving. May be made 1 day ahead and refrigerated.
- Drain well before adding to the sandwich.



Great Fish for Great Kids!