

Thai-Style Fish Tacos

Meat/Meat Alternate-Grains

Main Dish

Ingredients	48 Servings		Directions
	Weight	Measure	
			Preheat oven to 400°F (convection) or 425°F (conventional).
			Spray sheet pans with pan release spray. Place breaded Pollock fish sticks in a single layer on the prepared sheet pans, being careful not to crowd the pieces.
Alaskan Pollock fish sticks, whole grain breaded, USDA	12 pounds	192 pieces	For best quality, batch cook the fish sticks: About 20 minutes before service, bake in the preheated oven for about 13-15 minutes (convection) or 16-18 minutes (conventional), or until browned and crisp. CCP: Cook to a minimum internal temperature of 165°F. Remove from the oven. CCP: Hold hot at 135°F or higher.
Kikkoman Thai Style Chili Sauce		3 cups	Heat the Kikkoman Thai Style Chili Sauce to 135°F or higher. CCP: Hold hot at 135°F or higher.
Whole grain tortillas, 8 inch		48 each	Soften tortillas in a warmer.
Purple cabbage, thinly sliced	1 pound 11 ounces	9 cups	In a mixing container combine the sliced purple cabbage, sliced green onions, chopped cilantro, and lime juice. Stir until just combined. Hold chilled until service. CCP: Hold chilled at 41°F or below.
Green onions, fresh, thinly sliced on a bias	3 ounces	1 ½ cups	
Cilantro, fresh, rough chopped	1 ½ ounces	1 ½ cups	For each serving, place a softened tortilla in the portion container. Place 4 fish sticks into each tortilla. Drizzle the fish sticks with 1 tablespoon of the heated Kikkoman Thai Style Chili Sauce. Top each taco with ¼ cup of the purple cabbage mixture. Serve immediately.
Lime juice		¼ cup 2 tablespoons	

Serving Size	1 Serving Provides
1 taco	2 ounce equivalents meat/meat alternate, 3 ounce equivalents grains

Nutrients Per Serving					
Calories	378	Saturated Fat	3.3 g	Iron	0 mg
Protein	20 g	Cholesterol	40 mg	Calcium	85 mg
Carbohydrate	47 g	Vitamin A	197 IU	Sodium	686 mg
Total Fat	12.8 g	Vitamin C	10 mg	Dietary Fiber	6 g