



CHILI DUSTED COD TACOS

WITH MARGARITA SLAW & AVOCADO CREMA

Category: Fish/Seafood | Yield: 20 / 3 Street Tacos per serving (4oz)

Ingredients:

CWD #	Item Description	QTY	Notes
180416	Shredded Cabbage Mix	5 lbs	
46689	Mayson On The Rocks Margarita Mix	2 cups	
66470	Buttermilk	2 cups	
	Salt and pepper		
503017	Cod Loin 4Z Pack Raw	5 lbs	thaw
39881	Regular Chili Powder	¼ cup	
39581	Paprika	2 Tbsp.	
39578	Granulated Garlic	2 Tbsp.	
39597	Onion Powder	2 Tbsp.	
47442	Kosher Salt	2 Tbsp	
39879	Ground Black Pepper	2 tsp.	
66610	Butter Alternative	As Needed	
66482	Sour Cream	2 lbs	
180127	Avocado 20 CT	4 ea	skinned
66470	Buttermilk	1 cup or more	
180597	Cilantro (optional)	½ cup	lightly packed
780061	Limes	10 ea	2 cut in ½ 8 cut into 6ths.
66021	Fresca Corn/Flour Blend 5" Tortillas	5 doz	

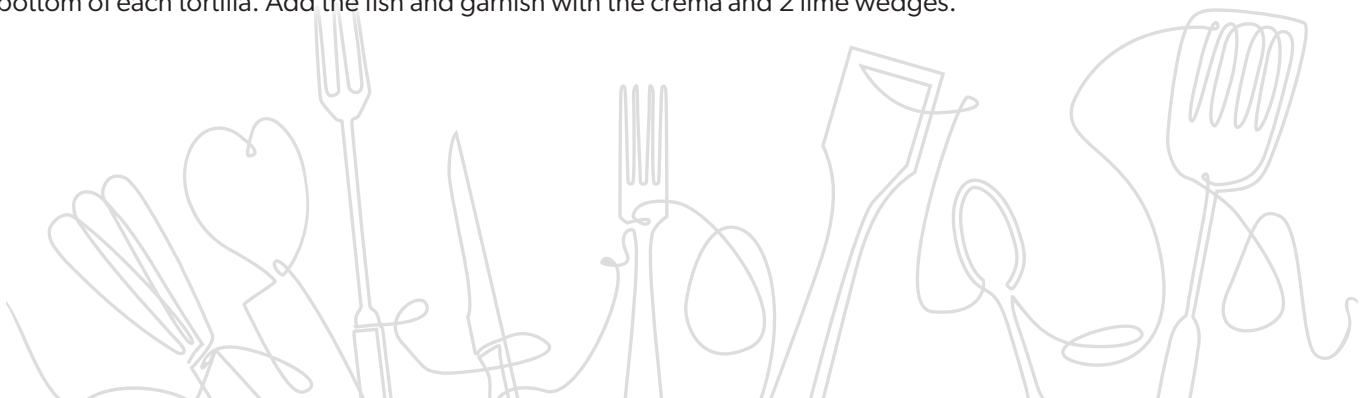
Other Garnish Ideas – Sliced jalapenos, cilantro, pickled red onion, queso fresco.

PREPARATION:

1. Drain all excess water from the fish and pat dry using paper towels. Keep cold.
2. Mix the chili powder, paprika, granulated garlic, onion powder, salt, and black pepper. Set it aside.
3. Combine the avocados, juice from 2 limes, and the buttermilk in a blender or food processor. Blend until very smooth. Add the sour cream to a large bowl and stir in the blended avocado mixture. Season with salt. Pour into squeeze bottle(s) for service. Keep cold.
4. In a large bowl combine the margarita mix and the buttermilk. Season with salt and pepper. Pour into a quick pour container or 6" 6th pan, reserve cold.

FOR SERVICE:

1. Remove one piece of the cod and roll it in butter alternative to coat. Then season it well with the spice mix. Add a little butter alternate to a hot grill and cook fish to 140° F. Let fish rest while you heat the tortillas for 30 seconds or so on each side.
2. Meanwhile, toss 1 cup of cabbage with a little of the margarita dressing. Season with salt and pepper.
3. Heat 3 tortillas on the grill for about 30 seconds on each side. Place in 3 compartment taco holders. Divide the slaw in 3 and place in the bottom of each tortilla. Add the fish and garnish with the crema and 2 lime wedges.





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803808	Shredded Cabbage Mix	5 lbs	
782683	Mayson On The Rocks Margarita Mix	2 cups	
179	Buttermilk	2 cups	
	Salt and pepper		
123597	Cod Loin 4Z Pack Raw	5 lbs	thaw
2644	Regular Chili Powder	¼ cup	
2680	Paprika	2 Tbsp.	
2663	Granulated Garlic	2 Tbsp.	
2671	Onion Powder	2 Tbsp.	
3457	Kosher Salt	2 Tbsp	
2626	Ground Black Pepper	2 tsp.	
19004	Butter Alternative	As Needed	
63311	Sour Cream	2 lbs	
136206	Avocado 20 CT	4 ea	skinned
179	Buttermilk	1 cup or more	
204795	Cilantro (optional)	½ cup	lightly packed
528161	Limes	10 ea	2 cut in ½ 8 cut into 6ths.
644194	Fresca Corn/Flour Blend 5" Tortillas	5 doz	

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