



Total Time
25 MIN.


Serving & Size
1 SERVNG (2 TACOS, 2 TBSP SAUCE)

Difficulty
EASY

Most anything can be used to fill a taco but marinated, grilled fish stuffed into tortillas-slathered with Pace® Picante sauce and yogurt make this delicious.

Yields
24

Nutrition Facts	
Serving Size	1 SERVNG (2 TACOS, 2 TBSP SAUCE)
Amount Per Serving	
Calories 395	
	% Daily Value
Total Fat 14g	22%
Saturated Fat 3.4g	17%
Cholesterol 74mg	25%
Sodium 994mg	41%
Total Carbohydrate 34g	11%
Dietary Fiber 2.7g	11%
Protein 31.9g	64%
Vitamin A 10%	Vitamin C 1%
Calcium 23%	Iron 17%

 **TIP**
Serve with hard taco shells instead of flour tortillas.

INGREDIENTS	WEIGHT	MEASURE
plain nonfat Greek yogurt	1 lb.	2 cups
 Pace® Picante Sauce- Medium	14 oz.	1 1/2 cups
cilantro, minced	0 oz.	1/2 cups
cumin, ground		3 tbsps.
paprika, smoked		3 tbsps.
kosher salt		1 tbsp.
ground red pepper		3/4 tsp.
olive oil		
whitefish, fillet(s), 3 oz each	5 lb.	24 ea.
flour tortilla, 6-inch, warmed	54 oz.	48 ea.
iceberg lettuce, shredded	2 lb.	3 qt.
reduced fat Cheddar cheese, shredded	12 oz.	3 cups



INSTRUCTIONS

1. In a bowl mix together yogurt, Pace® Picante Sauce and cilantro. Place in a covered container. Refrigerate.

CCP: Refrigerate below 40°F at least 2 hours before using as directed.

2. In small bowl combine cumin, paprika, salt and pepper. Toss well to mix. Cover and hold to use as directed.

3. Place fish filets on an oiled sheetpan. Brush filets with oil. Sprinkle spice rub evenly over both sides of fish.

4. Grill fish over medium flame, 3-4 minutes per side or roast fish in 425°F. conventional or 375°F. convection oven 8-10 minutes until fish flakes easily when tested with a fork.

CCP: Heat to a minimum internal temperature of 145°F for 1 minute.

5. Remove from heat. Break each filet into pieces.

CCP: Hold for hot service at 140°F or higher until needed.

6. Heat tortillas or taco shells according to package directions.

CCP: Hold for hot service at 140°F or higher until needed.

7. To Serve: Divide fish evenly between tortillas (1 1/2 oz. per tortilla). Top each with the following:

- 1/4 cup lettuce,
- 1 tablespoon cheese and
- 1 tablespoon yogurt-picante cream

Roll to enclose and serve. Serve immediately..