

# CRUNCHY FISH TACOS

## Serving Size: 24

1 Serving (3 fish sticks in tortilla with coleslaw and toppings) meets 2 M/MA,  
2 ¼ oz. Grain, 1/8 cup Vegetable

## Preparation:

1. Place fish sticks on a lined sheet pan. Cook: Conventional Oven at 350 °F for 20 minutes. Convection oven at 350 °F for 15 minutes. Heat to 145 °F or higher for at least 15 seconds. Hold for hot service at 135 °F or higher.
2. In a food processor blend chipotle peppers in adobo until completely liquefied.
3. Mix plain yogurt, buttermilk together. Add chipotle peppers. Mix until ingredients are well incorporated.
4. Transfer sauce into squeeze bottles. Hold at 41 °F or less.
5. When ready to serve: place 3 fish sticks in a tortilla, add 1/8 cup of coleslaw mix. Serve approximately 3 oz. of yogurt chipotle sauce with a wedge of lime with tacos.
6. Optional: garnish with chopped cilantro



## Ingredients:

- 72 breaded cod fish sticks (1 oz. each)
- Two 5 ½ oz. cans of chipotle peppers in adobo
- 6 lbs. plain yogurt
- 2 cups buttermilk
- 24 8" corn or whole grain flour tortillas
- 3 cups cabbage coleslaw mix (green & purple with carrots)
- 24 lime wedges
- 1 cup cilantro, fresh, chopped



AMERICAN DAIRY  
ASSOCIATION NORTH EAST

Recipe courtesy of:

