



Lee Food SERVICE

Lee Food SERVICE Recipe Ideas

Tilapia Soft Tacos with Chipotle Cream

"When you're hungry for something different, this tangy fish taco is just the thing to reel in your appetite."

Prep Time: 12 Minutes

Cook Time: 10 Minutes

Ready In: 22 Minutes

Yields: 4 servings

INGREDIENTS:

4 Soft Taco Size Flour Tortillas

1 tablespoon Olive Oil

½ teaspoon Ground Cumin

¼ teaspoon Cinnamon

¼ teaspoon Salt

½ teaspoon Pepper

4 cloves Garlic, minced

3 tablespoons Fresh Cilantro, chopped

1 pound Tilapia fillets

2 tablespoons Lime Juice

2 cups Mixed Greens

Lee Item #15166

Lee Item #44747

Lee Item #61084

Lee Item #61061

Lee Item #62686

Lee Item #60961

Lee Item #61115

Lee Item #41977

Lee Item #17741

Lee Item #69414

Lee Item #41862



Chipotle Cream Sauce

2 cans Chipotle Chiles in adobo (minced/seeded)

1 cup Sour Cream

¼ teaspoon Salt

Lee Item #72849

Lee Item #34154

Lee Item #62686

DIRECTIONS:

1. Mix in the Chipotle Cream Sauce ingredients in a bowl and set aside.
2. In a skillet set at medium-high heat, add the seven ingredients from the olive oil through the cilantro. Saute those ingredients for 5 minutes.
3. After the 5 minutes, add the tilapia, cover and cook for 3 minutes or until the fish is fully cooked. Then add in lime juice and let cook for 1 additional minute.
4. Heat the tortillas according to the package instructions. Lay each of the warmed tortillas on a cutting board and place one-quarter of both the field greens and fish on the center of each tortilla. Then top each with equal amounts of the Chipotle Cream Sauce.
5. Fold tortillas over to form tacos serve.