

Recipe Name: Baja Fish Tacos			
Ingredients	For 50 Servings		Directions
	Weight	Measure	
Green Cabbage, shredded	2 lb.		1. Combine shredded cabbage and onion with lime juice and half the salt.
Red Onion, thinly slice	½ lb.		
Lime Juice		2 T.	
Kosher Salt		1 t.	
Non-fat Plain Yogurt		4 c.	2. Mix together the yogurt, cumin, chili powder, salt and cilantro.
Cumin		2 t.	
Chili Powder		4 t.	
Cilantro, chopped		1 c.	
Fish Sticks	100 each		3. Cook the fish sticks per package instructions and hold above 140 degrees for service.
Corn Tortillas	50 each		4. Steam or bake the tortillas to heat through (best if use foil wrap).
			5. To serve: Stack two tortillas together. Spread ¼ c. of the cabbage mixture down the center. Top with 2 fish sticks and 1 Tbs. the yogurt sauce.

Serving Size for Grades: K-8 is: 3 oz. (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: 9-12 is: 3 oz. (unit: cup, fl oz, each) Serving Utensil: _____