

Mayan Beach Fish Tacos

Makes 10 single servings

10 fresh wheat tacos
(at least 6 inches/15-cm in diameter)
½ cup (125 mL) mango and tomato salsa
5 cups (1.25 L) shredded ice berg or leaf lettuce
¾ cup (175 mL) each chopped, seeded tomato,
cooked corn kernels, cooked black beans and
finely diced red onion
½ cup (125 mL) cilantro leaves (optional)
10 portions hot, fully cooked **Janes** Battered Haddock (#22225)
½ cup (125 mL) chipotle mayonnaise



- Keep tortillas warm in a tortilla warmer.
- In a bowl toss the lettuce with the tomato, corn, black beans, onions and cilantro leaves (if using). Keep cold.
- When ordered, lay tacos on a clean work surface. Spoon an equal portion of mango salsa and tomato salsa down the centre of each tortilla. Top with a handful of the lettuce mixture. Chop a piece of fish into bite-sized chunks and arrange over the lettuce mixture. Drizzle with chipotle mayo. Fold over tortilla to serve.

Metro Fish and Chips

Update a classic pub choice with an Anglo-Indian flourish that gives patrons an accessible way to enjoy Indian flavours. Combine mango chutney, lime pickle, cilantro and mayonnaise to taste, to add a new twist to an old favourite. Serve with steak-cut sweet potato fries and **Janes Cod Fillets (# 23225)**.

Crunchy Fish Tacos

Encase a crunchy, hot piece of **Janes Battered Haddock (# 22044)** in a wheat flour tortilla slathered with chipotle mayo. Top with vinaigrette style coleslaw and a handful of fresh cilantro leaves.