

# Nacho Fish Taco

<b>Servings:</b>	76.00
<b>Serving Size:</b>	2.00 Each
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Tender strips of pollack breaded with a southwestern flavor, served with a slaw and soft tortilla

## Nutrition Information

<b>Calories</b>	2.96	<b>Protein</b>	0.13g
<b>Fat</b>	0.09g	<b>SaturatedFat</b>	0.03g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.33mg
<b>Carbohydrates</b>	0.40g	<b>Fiber</b>	0.04g
<b>Sugar</b>	0.06g	<b>Sodium</b>	3.85mg
<b>Iron</b>	0.02mg	<b>Vitamin C</b>	0.07mg
<b>Vitamin A</b>	0.99IU	<b>Calcium</b>	0.46mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Each	715051	POLLOCK BRD STIX NACH MSC 1Z 20	BAKE  COOK FROM FROZEN STATE. COOK TO AN INTERNAL TEMPERATURE OF 165°F. CONVENTIONAL OVEN: BAKE AT 425°F FOR 16-18 MINUTES. CONVECTION OVEN: BAKE AT 400°F. BAKE 12-14 MINUTES.
2 Tablespoon	223247	COLE SLAW HERITAGE 2-5 GCHC	
1 Each	882690	TORTILLA FLOUR ULTRGR 6 30- 12CT	

## Preparation Instructions

Prepare fish according to directions

place 2 strips of fish in each tortilla

top with 2 tbs of cole slaw