# SFS Recipe Box

## Boom Boom Crispy Fish Tacos

*Adapted from our vendor: Ken's*

SUPPLYING FOODSERVICE SOLUTIONS
SCHIFF'S FOOD SERVICE, INC.

Ingredients

3 each flour tortillas (#410630)
3 each breaded fish fillets (#346138)
3 tbsp Ken's Boom Boom Sauce (#216445)
3 oz cabbage (#510150), cucumber (#510260), red pepper (#510405) slaw
2 fl oz salsa (#216116)
1 each lemon wedge (#500591)

Directions

Place fish in deep fryer until golden brown with an internal temperature of 145° F and drain.
Place flour tortillas on flat top grill for 30 seconds on each side and remove to service plate.
Fill each tortilla with 1 piece of fish, drizzle with 1 tablespoon of Ken's Boom Boom Sauce and top with 1 ounce of cabbage, cucumber, and red pepper slaw.
Serve with a side of salsa (or make your own pico de gallo!) and a fresh lemon wedge.