



ENTRÉE

# MEXICALI CALIMARI STREET TACOS

Chobani

MEL-FRY





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## DIRECTIONS:



CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	As needed	Mel-Fry® Clear Liquid Fry Shortening	40013	
Chobani®	2 Tbsp.	Plain Yogurt 4%, 32 oz.	43	
	½ tsp.	Chipotles in Adobo, Chopped Fine		
Ventura Foods®	¼ cup	Sauce Craft™ Sweet Chili Sauce	22777-SCR	
	½ tsp.	Cilantro, Chopped		
	¼ cup ea.	Flour and Cornmeal		
Tyson Foodservice®	3 ea.	Mexican Original® 4.5" Corn Flour Tortillas	10157970621	
	8 oz.	Calamari		
Savor Imports®	1 oz.	Zesty Guacamole	712046	
	¼ cup	Red Cabbage, Shredded		
	2 ea.	Lemon Wedges		

1. Preheat the fryer to 350 degrees.
2. *For the sauce*, in a small bowl combine the yogurt, chipotles, sweet chili sauce and cilantro. Mix to combine. Season with salt and pepper as needed. Set aside.
3. In a separate bowl, combine the flour and cornmeal. Add sea salt and black pepper as desired for a heavy salt and pepper profile. Mix to combine, set aside.
4. On a hot flattop or sauté pan, heat the tortillas on both sides and hold hot.
5. Slice the calamari and dredge in the cornmeal and flour mixture. Fry until golden and crisp. Drain on paper towels, set aside.
6. *To serve to go*, place the fried calamari in a vented to go container with the tortillas and sauce on the side.
7. Serve with red cabbage, pickled onion and guacamole and lemon wedges in separate containers for a build-your-own style meal.

**YIELD: 1 Serving**



Recipe Created by:  
**Chef Liz Ziegler**

