

MEXICALI CALIMARI STREET TACOS

Chobani.

MEL-FRY.







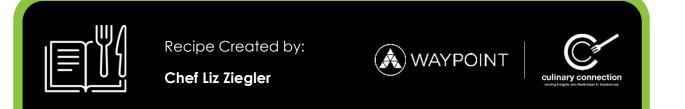






MEXICALI CALIMARI STREET TACOS

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®	¹⁄₄ 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	
	¹⁄₄ 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.
- 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