



Fish Tacos With Pineapple Coleslaw

Yield: 50 tacos

Ingredients:

- 7 lbs carton [Reser's® Regular Coleslaw](#) (71117.15124)
- 50 each [Don Pancho® 6-inch Corn Tortillas](#) (79341.01101), warmed on the grill to order
- 10 lbs White fish, such as cod or tilapia, cut into 3 oz strips
- 4 lbs tub [Reser's Purely Hand-Cut Bite-Sized Pineapple Chunks](#) (79453.77957), drained
- 3/4 cup Chipotle pepper in adobo, finely diced
- 2 cups Vegetable oil for seasoning fish and also for grilling
- 10 Limes, cut into wedges
- Side of [Reser's Baja Café® Pico de Galla Salsa](#) (71117.00134)
- Side of [Don Pancho Thin Yellow Corn Pre-Cut 4-Cut](#) (79341.01365)

Directions:

1. Preheat grill to 350°F. Rub the fish lightly with oil and season with salt and pepper on both sides.
2. In a large bowl, mix the Reser's Regular Coleslaw, Reser's Purely Hand-Cut Pineapple Chunks, and diced chipotle pepper together. Season with salt and pepper to taste.
3. Heat oil on grill and grill the fish until flaky, about 3 minutes per side.
4. Remove fish from grill, cover with foil and let rest for 5 minutes.
5. Assemble the tacos. Place 3 oz of the fish and top with ¼ cup pineapple coleslaw on a warmed Don Pancho Corn Tortilla. Repeat with remaining ingredients.
6. Serve with Don Pancho Corn Tortilla Chips, Reser's Baja Café Pico de Gallo Salsa, and lime wedges.