

Whitefish Kimchi Taco

Prep Time: 10 minutes

Bake Time: 10-20 minutes

Oven Temp: Preheat to 425°F

Makes approximately 16 servings.

½ **Ontario Natural Wild Whitefish**
1½ cup **Ontario Natural Kimchi-Style Spicy Sauerkraut**
¼-½ cup pea shoots
¼ cup chives
½ cup sour cream
4 soft whole grain 8" tortillas
Sunflower oil
Sea Salt

PREPARATION

Thaw, rinse and remove **Ontario Natural Wild Whitefish** skin the night before. Next day, season with sea salt and bake in parchment at 425°F. Remove whitefish from parchment and refrigerate.

The following day, remove the whitefish from fridge, flake it and set aside. Chop chives and set aside.

Drain the **Ontario Natural Kimchi-Style Spicy Sauerkraut** well so no water remains. Do not rinse. Slice into small pieces and set aside.

Cut each tortilla into 4 pieces and fry on medium in sunflower oil to brown; set on paper towel. Mix flaked whitefish with the chives and sunflower oil and season with sea salt.

ASSEMBLY

Place tortillas on a large plate that you will serve from. Use tortilla pieces in pairs for the top and bottom of each serving. On the bottom tortilla piece, place a dollop of sour cream. Add the **Ontario Natural Kimchi-Style Spicy Sauerkraut**, layer on the whitefish mixture and garnish with pea shoots. Place the other tortilla piece on top. Repeat until you have assembled all and serve.



Recipe and food styling by
Stacey Fokas, Freshalicious.



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