Citrus Alaska Pollock Lettuce Wraps [thailand]

SERVES 10

Alaska Pollock fillets, 6 oz. portions, each cut into 3 strips 10 ea.
Orange and lime zest, grated 2 tsp. ea.
Ginger, grated 2 Tbsp.
Lettuce leaves (romaine, butter or iceberg) 30 ea.
Thai sweet chili sauce 1 cup
Peanuts, toasted and chopped ¼ cup

1. Rub pollock with citrus zests and ginger. Season to taste with salt and pepper; sauté.
2. Divide fish among lettuce leaves; drizzle with sauce.
3. Garnish with peanuts.

SUGGESTED ACCOMPANIMENT: Mango and Coriander Salsa

Alaska Pollock Asado [cuba]

SERVES 10

Alaska Pollock fillets, 6 to 8 oz. 10 ea.
Salt and pepper to taste
Olive oil 2 Tbsp.
Cumin powder 1 Tbsp.
Garlic, chopped ¼ cup
Dried oregano 2 tsp.

1. Season pollock to taste with salt and pepper. Combine olive oil, cumin, garlic, oregano and coat fillets.
2. Broil fish until cooked through.

SUGGESTED ACCOMPANIMENT: Jicama-Orange Slaw

Pesto-Infused Grilled Alaska Pollock [italy]

SERVES 10

Basil pesto 1 cup
Alaska Pollock fillets, 6 to 8 oz. 10 ea.

1. Marinate pollock in pesto.
2. Grill to desired doneness.

SUGGESTED ACCOMPANIMENT: Sun-Dried Tomato and Pine Nut Compote
Alaska Pollock with Garlic, Tomatoes and Rosemary

SERVES 10

Alaska Pollock fillets, 6 to 8 oz. 10 ea.
Olive oil 2 Tbsp.
Rosemary, chopped fine 1 Tbsp.
Red onions, sliced 2 cups
Cherry tomatoes 50 ea.
Garlic cloves, roasted 2 cups

1. Season pollock to taste with salt and pepper. Toss fish with olive oil and rosemary.
2. Arrange red onions, tomatoes and garlic in small baking dishes.
3. Nestle fish into vegetables.
4. Bake to order; 375°F is best if using convection oven.

SUGGESTED ACCOMPANIMENT: Pine Nut Polenta