

# Crispy Tavern Battered® Fish Burrito Bowl



## INGREDIENTS

1	Each	<u>Tavern Battered® Flounder Fillets 4 oz.</u>
1/2	Cup	Brown Rice
1/2	Cup	Black Beans, Cooked & Seasoned
1/2	Cup	Cabbage, Shredded, Tossed in Lime Juice
5	Each	Radish, Slices, Pickled
3	Ounces	Roasted Corn Pico de Gallo
2	Ounces	Cilantro Lime Creama
3	Sprigs	Cilantro
1	Each	Lime, Fresh, Wedge

FEATURED PRODUCTS:

MENU PARTS: [Entrees](#), [Fish](#)

Bowls are big. So try this colorfully appetizing way to serve a burrito... low-carb with a few extras to build perceived value. It's overrun with flavor. The gluten-free crowd will love it. And it's high in nutrients. Mom will approve.

## DIRECTIONS

1. Prepare the Crispy Southern Flounder according to package instructions to an internal temperature of 165°F.
2. In a bowl, add the rice, beans, cabbage and Tavern Battered Cod.
3. Garnish with the pico de gallo, radishes, creama, cilantro and lime wedge.