

# Big Dippers: Pollock Cones With Tangy Tartar Sauce



## INGREDIENTS

16	Each	<u>Oven Ready Breaded Pollock Fillets 2-3 oz.</u>
8	Ounces	Fries
8	Ounces	Tartar Sauce
8	Each	Lemon, Fresh, Wedges
8	Each	Parsley Sprigs

FEATURED PRODUCTS:

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

From the streets of Italy, here's an idea that's very short on prep and very long on fun. Fish 'n chips in a cone! Serve it from your food truck or takeaway window. Then create spinoffs with our Bite Size Breaded Shrimp, Spicy Buffalo Shrimp, Panko Breaded Scallops, Calamari, etc., etc.

## DIRECTIONS

1. Prepare the Pollock Fingers according to package instructions to an internal temperature of 165°F.
2. Arrange in cones with 2 pieces of fish, a few fries and a dollop of tartar sauce. Garnish with lemon and parsley sprigs.