

# Twisted Calamari Tacos



## INGREDIENTS

6	ounces	<u>Twisted Calamari</u>
5	each	6" corn tortillas
5	each	butter lettuce leaves
2	ounces	pico
2	ounces	black bean and corn relish
5	slices	avocado
2	ounces	sour cream
5	each	lime wedges

FEATURED PRODUCTS:

MENU PARTS: Chefs Favorites,  
Entrees, Sandwiches

Mashups are all the rage with millennials, like this lettuce wrap inside of a taco!

## DIRECTIONS

1. Fry the twisted calamari at 350°F to an internal temperature of 165°F following the carton instructions.
2. Grill tortilla quickly to warm. Place a butter leaf onto each tortilla.
3. Fill each leaf with the calamari and top with the pico, bean and corn relish, avocado and sour cream.
4. Garnish with cilantro sprigs on each and serve with lime wedges.