

Southwest Cod Salad with Hatch Chili Crema

Serves 4

Ingredients:

2 packages Aquamar Day's Catch Cod

2 small heads Romaine Lettuce, rinsed, dried, and chopped

1 package (4oz.) Tri-color tortilla strips

6 oz. Pepper jack cheese, shredded

1 cup Peppers, sweet, red or yellow, sliced

4 ea. Onions, green, chopped

Cilantro sprigs for garnish

Hatch Chili Crema:

1 can (4oz.) Hatch chilis, mild, chopped

½ cup Sour cream

2 cloves garlic

½ tsp. Salt, sea

½ tsp. Pepper, black, ground

¼ tsp. Oregano, Mexican

¼ tsp. Chipotle pepper, ground

1 ½ tbsp. Honey

1 tbsp. Lime juice

¼ cup Cilantro, chopped

4 chilled plates

Instructions:

1. In food processor, add all crema ingredients except cilantro and blend until smooth, add $\frac{1}{4}$ cup cilantro at end and pulse until blended. Refrigerate until ready to serve.
2. Plate romaine (about 4 ounces per serving), cheese, tortillas, and peppers.
3. Slice cod filets into halves and top each salad
4. Serve with Hatch chili crema and garnish plates with chopped green onion and cilantro