

## TINGA TACOS

**Servings** 2 (4 tacos)

### Ingredients

- 1 tbsp Olive oil
- 1/2 ea. yellow onion, thin sliced
- 4 ea. Roma tomatoes, seeded and diced, divide in 2
- 1 garlic clove (finely chopped)
- 1/2 cup water
- 1 tbsp (or 1 whole) chipotle pepper, canned
- 1 bay leaf
- 1/2 tsp salt
- 1/4 tsp black pepper, ground
- 1/4 tsp oregano
- 4 ea. **Aquamar Real Crab Sticks or Surimi Sticks**, sliced into small pieces



### Ingredients to accompany the dish

- Sliced avocado
- Corn tortillas

### Instructions

1. In sauté pan on medium heat, add oil, then sliced onions and garlic.
2. Sauté until onions turn transparent, then add 1/2 of the diced tomatoes.
3. In blender or food processor, puree half of the chopped tomatoes, chipotle, and water. Add mixture, bay leaf, salt, pepper, and oregano to sauté pan. Simmer lightly for 5 minutes.
4. Add Aquamar Sticks to pan and bring back to simmer. Remove pan from heat.
5. Serve atop tortillas and garnish with sliced avocado

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