

**PULLMAN** *Market*  
**SOURCED &**  
*Seasoned*



**MEZQUITE**  
GRILLED SNAPPER TACOS



# MEZQUITE | GRILLED SNAPPER TACOS

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## Ingredients

☐ Pullman Market Sonoran Wheat Tortillas\*

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☐ ¾ Lb - Skinless Gulf Snapper Fillet\*

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☐ 1 Pint - Mezquite Cabbage Slaw\*

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☐ 8 oz - Mezquite Guacamole\*

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☐ 8 oz - Mezquite Naranja\*

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☐ 2 Tbsp - Primal Kitchen Avocado Oil

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☐ 1 tsp - Pullman Prepared Fish Spice

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☐ Diamond Crystal Kosher Salt - To Taste

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☐ 1 - Lime Cut Into Wedges

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## Supplies Needed

Grill pan or sauté pan, small skillet (for tortillas),  
tongs, fish spatula

## Method

### 1. PREP THE FISH

Cut snapper fillets into 1 oz strips for even cooking. Pat dry, then coat with avocado oil. Season with kosher salt and fish spice. Grill or sauté over medium-high heat for 2–3 minutes per side, until just cooked through.

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### 2. WARM THE TORTILLAS

Heat tortillas on a dry skillet or grill for 10–15 seconds per side, until soft and pliable.

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### 3. ASSEMBLE THE TACOS

Place a few pieces of cooked snapper on each tortilla. Top with cabbage slaw, guacamole, and Naranja Salsa. Finish with a squeeze of fresh lime.