

Quick & Easy

THE COSTCO WAY

Alaska Cod Pachanga Tacos

Makes 6 servings

Pachanga Spice Rub Ingredients:

½ tsp smoked paprika
½ tsp garlic powder
½ tsp onion powder
½ tsp chili powder
½ tsp ground coriander

Instructions:

In a small bowl, combine paprika, garlic powder, onion powder, chili powder and coriander.

Lime Sriracha Crema Ingredients:

½ cup sour cream
½ cup crème fraîche
4 Tbsp lime juice
3 tsp garlic, minced
2 tsp lime zest
2 Tbsp Sriracha sauce
¼ tsp salt

Instructions:

In a medium bowl, combine sour cream, crème fraîche, lime juice, garlic, lime zest, Sriracha and salt. Stir. Pour into a plastic squeeze bottle with a large tip opening. Refrigerate until ready to serve.

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Cod Taco Ingredients:

1½ cups prepared coleslaw
1 cup pineapple, diced
¾ cup salted cashews, roughly chopped
1 lb (about 2 fillets) Kirkland Signature Wild Alaskan Pacific Cod
1 Tbsp unsalted butter, melted
Pachanga Spice Rub
6 flour tortillas
Lime Sriracha Crema
1 Roma tomato, diced
1 avocado, diced
¾ cup Cotija cheese

Instructions:

Preheat oven to 375 F. In a medium bowl, combine coleslaw, pineapple and cashews. Mix well. Remove cod fillets from packaging. Pat dry with paper towels. On a parchment-lined baking sheet, brush both sides of the fillets with melted butter. Generously sprinkle Pachanga Spice Rub on both sides. Bake on the middle rack for 10 minutes, or until internal temperature reaches 140 F. Set oven to broil. Broil for approximately 2 minutes, or until the edges of the fillets start to brown and internal temperature reaches 145 F.

Separate the fillets into large flakes by pulling apart with a fork. Divide into each tortilla. Drizzle the Lime Sriracha Crème over the tacos, reserving some for topping. Top with coleslaw mixture, tomato, avocado and more Lime Sriracha Crema. Sprinkle with Cotija cheese.

Tip: Warm tortillas by adding 2 tsp cooking oil in a skillet or grill pan over medium.

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