

GSO CHIPOTLE SAUCE

- 1/2 Cup Mayo
- 1/2 - 3/4 Cup Sour Cream
- 1 Tbsp Apple Cider Vinegar
- 1 Tbsp Yellow Mustard
- 1 Tsp Slap Yo Momma Seasoning
- 1/2 Tsp Salt
- 1/8 Tsp Italian Seasoning
- 1/4 Tsp Garlic Powder
- 1 Tbsp Lime Juice

1. Add all the ingredients into a covered container and mix well. Place in fridge for 1/2 an hour while you prep and cook your Perch fillets.

(Flavor increases the longer the sauce chills.)



PERCH TACOS

- 16 Perch Fillets
- 1 1/2 Tsp Slap Yo Momma
- 1 Tsp Paprika
- 1 Tsp Garlic Powder
- 1/4 Tsp Salt
- * Mix all seasonings into a bowl or Ziplock bag.
- 1-2 Tbsp(s) Olive Oil (for pan)
- Mission Street Taco Tortillas

1. Place fillets into the seasoning mix and coat both sides.
2. Heat oil in a pan over medium-high heat.
3. Place fillets in the pan and cook thoroughly on both sides. Fish will start to flake apart when done.
4. Place in Street Taco Tortillas and add your favorite toppings.



Perch Tacos w/ GSO Sauce

 2 - 4 servings  30 minutes

YELLOW PERCH

Looking to spice up your Taco Tuesday dinner? Look no further than our favorite Perch Tacos with GSO Chipotle Sauce! This mouthwatering creation combines the delicate flavors of freshly caught perch with the tangy flavor of the chipotle GSO sauce, creating a culinary sensation that will have your taste buds dancing. Whether you're trying to figure out what to do with those your Perch fillets or simply looking to switch up your taco game, this easy recipe is sure to become a new favorite. So gather your ingredients and get ready to embark on a flavor-packed journey that will make your next Taco Tuesday unforgettable.

OPTIONAL TOPPINGS

Cilantro, Chipped Onions, Lime Juice, Fresh Avocado, Shredded Cabbage Blend, Shredded Cheese, Guacamole

Always Cook Fish Thoroughly: 140 - 145 degrees Fahrenheit.