

Genuine Alaska Pollock

Great Fish for Great Kids



Fishermen Fresh Sandwiches

In addition to our great Alaska Pollock sandwich recipes, try these ideas:

Greek

Start with a flat bread or soft pita.

Sprinkle with well-drained shredded lettuce or mixed greens.

Top with baked cornmeal-crust once-frozen Genuine Alaska Pollock strips or a baked once-frozen Genuine Alaska Pollock portion.

Offer tzatziki (yogurt garlic sauce with cucumbers), ranch dressing or Greek vinaigrette as sandwich dressings.

Flexible Service Options

- Serve on the line by topping flat bread or soft pita with the shredded lettuce & fish (or serve the shredded lettuce or mixed greens on the side).
- Offer the sandwich dressings on a condiment bar or pre-portion.
- Toss the shredded lettuce or mixed greens with a selected dressing prior to serving.

Hip 2B Square

Start with a square sandwich roll (ciabatta).

Top with a baked once-frozen Genuine Alaska Pollock portion.

Flexible Service Options

- Include as a sandwich station/burger bar offering.
- Spread commercial or school-made BBQ sauce on sandwich roll prior to assembly.
- Include as an offering on a self-serve hot sandwich line.

Lettuce Wrap

Start with a washed and well drained large lettuce leaf such as romaine, iceberg or leaf.

Top with baked cornmeal-crust once-frozen Genuine Alaska Pollock strips or once-frozen Genuine Alaska Pollock Fish sticks.

Offer Asian-inspired sauces as condiments, such as teriyaki or sweet and sour sauce.

Flexible Service Options

- Offer as part of an Asian service line or Asian station.
- Serve fish hot or cold.
- Offer wasabi and pickled ginger.
- Assemble cold lettuce wrap in a disposable paper boat with pre-portioned sauce for a grab & go option.

