



The Recipe Box Grilled Fish Tacos

Marinade

1/4 cup extra virgin olive oil
2 tablespoons distilled white vinegar
2 tablespoons fresh lime juice
2 teaspoons lime zest
1 1/2 teaspoons honey
2 cloves garlic, minced
1/2 teaspoon cumin
1/2 teaspoon chili powder
1/2 teaspoon ground black pepper
1 teaspoon hot pepper sauce, or to taste
1 pound white fish fillets

Whisk together the olive oil, vinegar, lime juice, lime zest, honey, garlic, cumin, chili powder, black pepper, and hot sauce in a bowl until blended. Place the fish in a shallow dish, and pour the marinade over the fish. Cover, and refrigerate 6 to 8 hours.

Dressing

1 (8 ounce) container light sour cream
1/2 cup adobo sauce from chipotle peppers
2 tablespoons fresh lime juice
2 teaspoons lime zest
1/4 teaspoon cumin
1/4 teaspoon chili powder
salt and pepper to taste

Combine the sour cream and adobo sauce in a bowl. Stir in the lime juice, lime zest, cumin, chili powder, seafood seasoning. Add salt, and pepper in desired amounts. Cover, and refrigerate until needed. Preheat an outdoor grill for high heat and lightly oil grate.

Toppings

1 (10 ounce) package tortillas
3 ripe tomatoes, seeded and diced
1 bunch cilantro, chopped
1 small head cabbage, cored and shredded
2 limes, cut in wedges

Remove fish from marinade, drain off any excess and discard marinade. Grill fish pieces until easily flaked with a fork, turning once. Assemble tacos by placing fish in the center of tortillas with desired amounts of tomatoes, cilantro, and cabbage. Drizzle with dressing. To serve, roll up tortillas around fillings, and garnish with lime wedges.

Food Glossary

Do culinary words and terms have you stumped when reading a menu? Here are two food terms and their meanings.

Formaggio: Italian for 'cheese.' Recipes with this word included always refer to Mozzarella cheese.

Italian Panini Formaggio is one of our daily special sandwiches that rotate throughout the month. Check our website daily for our scrolling special sandwiches appearing on our home page.

Ratatouille: A French word that describes a vegetable stew consisting of eggplant, zucchini, tomatoes, onions, and peppers seasoned with fresh garlic, basil, salt and pepper. This dish is versatile and can be served hot or cold.

Ratatouille is one of the hot, daily specials that you can order at Abby's Deli & Take Out. Served with a soup, two side dishes and a roll, it's a winner. Come in and try it!

Employee Spotlight Yolanda Minix, Deli Manager



A captivating smile and a genuine love for people are qualities that are immediately noticeable upon meeting Yolanda Minix. Employed with Abby's since 2009, she earned a promotion to her current position due to her dedication and hard work. Prior to her employment at Abby's, Yolanda held management positions in other hospitality environments.

Yolanda's attention to detail and passion for attentive customer service are hallmarks of her work ethic. "I'm a people person and love serving people," she shares.

Yolanda is a valuable individual to our management team and an asset to serving our customers during the daily operations of our retail delicatessen. We hope you'll visit us and have her serve you. She'll be easy to spot—just look for her smile.

What's New at Abby's Deli?

If your lifestyle is focused on eating light and lean, you can now order up a new, hot gourmet entrée consisting of 300 calories or less. Fresh, appetizing meals like Grilled Lemon Rosemary Chicken, Pasta Primavera, and Catfish Pontchartrain are just a few examples of our offerings Monday through Friday at the Deli.

With flavor in every bite and service you remember, the meals also include a side salad or homemade soup, plus two side dishes and a roll, all for an affordable price. Come take advantage of low calorie living!

**Abby's Deli & Take Out
Hours:**
Monday-Friday: 7:00 a.m to 2:00 p.m.
Saturday & Sunday: Closed

info@abbysdeli.com
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