

## *Tuna & Potato Street Tacos with Anchovy Roasted Salsa and Mexican Street Corn*

Serves: 4

### *Roasted Salsa:*

- 2 medium Roma tomatoes, quartered
- 1 jalapeno, halved
- ¼ onion, chopped
- 1 jar [Crown Prince Natural Anchovies in Pure Olive Oil](#), drained
- 2 tbsp chopped cilantro
- ½ lime, juiced

Set oven to broil. Place tomatoes and jalapeno in a small sheet tray. Place under broiler. When tomatoes and jalapeno start to char, remove tray from oven and add onion. Place back under broiler until onions start to char. Add anchovies and place back under broiler. When the anchovies become fragrant remove from oven. Set aside and allow to cool. When completely cool, transfer to a blender and blend until smooth. Transfer to a bowl, add cilantro and lime juice, and season with salt. Set aside. Keep refrigerated until ready to use.

### *Street Corn:*

- 4 cobs yellow or white sweet corn
- 2 tbsp mayonnaise
- 2 tbsp sour cream
- ¼ tsp ground cumin
- ½ cup crumbled Cotija cheese
- 2 tbsp chopped cilantro
- 1 can [Crown Prince Natural Smoked Baby Clams in Olive Oil](#), drained
- salt and black pepper, to taste

Set oven to broil. Cut corn off the cob and place onto a small baking sheet. Place into oven under broiler for 10-15 minutes or until corn starts to char. Remove from oven and transfer to a large mixing bowl. Add remaining ingredients and combine well. Season with salt and pepper to taste. Serve warm or cold.



### *Street Tacos:*

- 1 small russet potato, grated
- 2-3 tbsp extra virgin olive oil
- ¼ onion, diced
- ¼ tsp ground cumin
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp dry oregano
- 1 can (12 oz.) [Crown Prince Natural Solid White Albacore Tuna in Spring Water – No Salt Added](#), drained and flaked
- 3 tbsp chopped cilantro
- 1 package corn tortillas (street taco style)
- salt and black pepper, to taste

Heat a large sauté pan over medium high heat. Allow the pan to get completely hot, and then add oil. Add potatoes, making sure the potatoes are spread evenly over the pan. DO NOT stir potatoes. Leave the potatoes alone until they start to brown. Flip potatoes, add spices and stir. When spices become fragrant, add tuna, turn off the burner and add cilantro. Stir to combine and season to taste.

Heat tortillas in a dry pan over medium heat. Fill each tortilla with 2-3 tablespoons of tuna mixture and top with 1-2 teaspoons of salsa. Serve warm.