

FISH "TACOS"

- 1/2 cup shredded cabbage**
 - 1/4 teaspoon celery salt**
 - 2 slices 100% whole wheat toast**
 - 8 ounces cooked cod or sole, flaked**
 - 1/4 teaspoon chili powder**
 - 1/4 teaspoon salt**
 - 1/4 teaspoon onion powder**
 - 4 tablespoons sliced pimientos**
 - 4 tablespoons chicken bouillon**
 - 2 tablespoons wine vinegar**
 - 2 cloves garlic, minced**
 - 1/4 teaspoon paprika**
 - 1/4 teaspoon pepper**
- Pimiento**

Mix cabbage with celery salt; spoon onto toast. Combine fish, chili powder, salt, and onion powder; spoon over cabbage. In blender container, combine sliced pimientos, chicken bouillon, wine vinegar, garlic, paprika, and pepper; run at medium speed until mixture is smooth, then pour over fish. Garnish with pimiento.

Makes 2 luncheon servings.