

Indulge in the Vibrant Flavors of Fish Tacos with Cilantro Lemon Slaw

This delightful dish combines crispy, golden-battered fish with a refreshing cilantro lemon slaw that adds a zesty kick to every bite. Perfect for a casual lunch, a lively dinner party, or a sunny day outdoors, these tacos are easy to make and even easier to enjoy. Dive into this recipe and discover how simple ingredients can come together to create a truly unforgettable culinary experience!



Ingredients

- ☐ 2 Flour Tortillas
- ☐ 2 I&J Batter Crisp
- ☐ ½ cup Guacamole
- ☐ ¼ cup Greek Yogurt
- ☐ ½ cup White Cabbage, shredded
- ☐ ½ cup Red Cabbage, shredded
- ☐ ½ cup Carrots, shredded
- ☐ Salt and Pepper, to taste
- ☐ 1 tablespoon Chili Oil
- ☐ ¼ cup Cilantro, chopped
- ☐ Juice of ½ Lemon
- ☐ 1 teaspoon Honey



Directions

Prepare the Slaw

- 1 Start by shredding the white cabbage, red cabbage, and carrots.
- 2 In a bowl, combine the shredded vegetables with salt and pepper.
- 3 Add in the Greek yogurt and chili oil.
- 4 Mix in the chopped cilantro and squeeze in the juice of half a lemon.
- 5 Drizzle with honey and mix everything well until combined.

Cook the Fish

- 6 Toast the flour tortillas until they are soft and slightly crispy.
- 7 Fry the battered hake fillet according to package instructions until golden brown and crispy.

Assemble the Tacos

- 8 On each tortilla, spread a layer of guacamole.
- 9 Place the fried fish on top, followed by a generous portion of the cilantro lemon slaw.
- 10 Finish with a sprinkle of fresh cilantro and a squeeze of lemon juice.

And voila! You have easy yet refreshing fish tacos ready to enjoy. Bon Appétit!

