

ANNA

Best Crispy Fish Tacos With Avocado, Mango And Crunch Slaw

This crispy baked fish tacos recipe is made with panko-crusted cod fish, zesty cilantro-lime slaw, avocado, and mango. Cod is easily swapped for shrimp.

Ingredients

4 cod fillets, cut into 1-inch sticks
1 cup cold sparkling water (or still water is fine too)
1 cup all-purpose flour
1 teaspoon plus pinch baking powder
½ teaspoon sea salt
Sliced mango and avocado, to garnish
10 soft corn tortillas

Coleslaw

2 cups red or green cabbage, thinly sliced
1 large carrot, grated
2 green onions, thinly sliced
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2 green onions, thinly sliced

Coleslaw Dressing

½ cup mayonnaise
1 tablespoon sour cream
1 tablespoon honey
Juice of ½ lime
½ teaspoon ground cumin
Sea salt and ground pepper, to season

Preparation

For coleslaw, in large bowl combine all coleslaw dressing ingredients, whisk to combine. Add coleslaw ingredients and toss. Cover and refrigerate for few hours or overnight before serving.

For fish, ensure fish is completely thawed in fridge overnight. Blot fish with towel to make sure it is dry. In large bowl combine batter ingredients and mix well. Heat oil in heavy-bottomed saucepan until temperature reaches 350°F on deep-fat thermometer. Dip fish into batter and gently drop into oil. Cook 3 to 4 minutes per side or until golden. Remove with slotted spoon and drain on towel. Repeat with remaining fish. Remove and drain on towels.

To assemble tacos, on each tortilla layer fish, coleslaw, mango and avocado. Serve with a spicy chipotle or your favourite Mexican sauce.