

Citrus-Battered Alaska Fish Tacos with Creamy Garlic Lime Slaw



Preparation Time: 20 minutes

Cook Time: 15 minutes

Servings: 6 (2 tacos each)

Ingredients:

Creamy Garlic-Lime Slaw:

1 package (12 ounces) prepared broccoli slaw or 3 cups shredded cabbage

2 Tablespoons fresh cilantro, finely chopped

1 to 2 Tablespoons chopped jalapeño (seeded), to taste

1/2 cup mayonnaise

1 clove garlic, minced and mashed

1 lime

Salt and pepper, to taste

1-1/2 cups flour, divided

1 teaspoon baking powder

3/4 teaspoon salt

1/2 teaspoon sugar

1 egg, beaten

2/3 cup water

1/3 cup fresh lemon juice

1/3 cup fresh lime juice

2 pounds Alaska Pollock or Alaska Cod fillets, cut into bite-size pieces

Peanut oil for frying

12 small (4 to 6-inch) corn or flour tortillas

3 large avocados, sliced

1 large tomato, diced

1 cup crumbled Queso Fresco

Lime wedges

Description:

Combine the first 5 ingredients in a large bowl (add only the desired amount of jalapeño). Add the zest and juice of 1 lime; stir to combine. Add salt and pepper to taste. Cover and refrigerate to allow flavors to blend.

In a shallow bowl, combine 1 cup flour, baking powder, salt, and sugar; set aside. Combine the egg, water and lemon juice; stir into dry ingredients until smooth. Place lime juice and remaining flour in separate shallow bowls. Dip fish pieces into lime juice, then flour, and coat with the batter.

Heat 1 inch of peanut oil in a large skillet. Fry fish pieces in batches over medium-high heat about 2 to 3 minutes on each side. Cook just until fish is opaque throughout. Drain on paper towels.

To assemble tacos: Divide fish pieces evenly among warmed tortillas. Top with Creamy Garlic-Lime Slaw, avocado slices, tomatoes, and Queso Fresco. Serve with lime wedges.

Recipe by Carmell Childs, Provo, UT