

# Fish Tacos

This is our version of the iconic street food.



These are great with whatever fish you have on hand. We usually use tilapia or mahi mahi. The tacos can be made with flour or corn tortillas or with lettuce wraps.

**Serves 4**

## **Ingredients:**

- 2 cups Shredded white cabbage
- 3+ Tbls Gary's Everyday Cajun Mix or your favorite brand
- 2 tsp Malt Vinegar
- 1 Tbl Cider Vinegar
- 2 + Tbls Bottled Chipotle sauce such as Fontera
- 2 tsp Adobo sauce from canned chipotles in adobo – optional
- 15 oz jar prepared Tartar sauce such as Zattaran's
- 1 Tbl butter
- 1 Tbl canola oil
- 4 tilapia fillets
- 4 strips cooked turkey bacon
- $\frac{1}{2}$  cup shredded Mexican Style or Monterey Jack cheese
- Tortillas or lettuce for wraps

## Cole Slaw

In a mixing bowl combine cabbage, vinegars and 1 Tbl of the Cajun mix. Salt and pepper to taste and add additional Cajun mix if desired. Set aside.

## Chipotle Tartar Sauce

- 2 + Tbls Bottled Chipotle sauce such as Fontera
- 2 tsp Adobo sauce from canned chipotles in adobo – optional
- 15 oz jar prepared Tartar sauce such as Zattaran's

In a small bowl, combine tartar sauce with chipotle sauce and optional adobo sauce. Be careful here. The heat factor in the chipotle sauce varies so adjust to taste. Set aside.

1. Season fish fillets with salt, pepper and Cajun Mix.
2. In a heavy skillet over med high heat, melt butter and oil. Sauté filets until cooked through. Cut filets lengthwise in 4 pieces each.
3. Spread about 1 Tbl of chipotle tartar on a warm tortilla. Top with 2 pieces of fish.
4. Break bacon in half then again in half lengthwise. Put 2 pieces of bacon on the fish. Add 1 Tbl cheese and 1-2 Tbl slaw.
5. Will make 8 tacos.

Serve with Chipotle Tartar sauce on the side.