

## Fish tacos

### INGREDIENTS

#### Fish Tacos

1 1/2 lbs. Rainforest Tilapia  
15 small corn tortillas  
Vegetable oil

#### Fish Taco Batter

1 cup flour  
1 cup panko breadcrumbs  
1 1/2 teaspoons baking powder  
1 1/2 teaspoons chili powder  
1 teaspoon ground cumin  
1 teaspoon salt  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/4 teaspoon cayenne pepper  
1 egg  
1 tablespoon of honey  
1 can soda (le croix) note: I use coconut le Croix because that's what I usually have on hand. I'm not sure if it makes a huge flavor difference but this batter is so very good I just always do it this way.

#### Garnish

shredded cabbage  
Avocados  
salsa verde  
lime juice  
hot sauce

#### Pic de Gallo

4 Roma tomatoes diced  
1/2 large white onion, diced  
1 cup cilantro leaves, minced  
1 tablespoon lime juice  
salt to taste

#### Sauce

1 cup sour cream  
1 cup mayonnaise  
2 tablespoon lime juice  
1/2 teaspoon ground cumin  
1/2 teaspoon garlic powder

1/4 teaspoon salt  
Hot sauce to taste

## INSTRUCTIONS

### Sauce

Whisk the White Sauce ingredients together in a medium bowl, cover and refrigerate.

### Pico de Gallo

Combine the Pico de Gallo ingredients together in a medium bowl, cover and refrigerate.

### Tortillas (Microwave or Pan Fry)

Heat in a dry seasoned skillet over medium heat. Add tortilla and cook until its golden and starts to brown in spots, about 20 seconds, then flip and cook until other side is golden. The tortilla should still be soft and pliable, not crispy.

### Fish

Mix all the batter ingredients together in a large bowl. Start with half of a can of soda and add to get to the consistency of pancake batter.

Slice fish into strips approximately 3/4" wide x 4" long (they don't have to be exact - error on the side of thinner). Pat fish very dry and add all of the fish to the batter and gently stir to coat.

Fill a 12-inch pan with about 1 inch deep oil and heat to 375 degrees F.

Working in batches, fry fish until golden, flipping halfway through. Place on paper bag or paper towels.

### Assemble

Add fish to tortillas and top with shredded cabbage, Pico de Gallo, freshly squeezed lime juice and White Sauce. Drizzle with hot sauce/salsa to taste and garnish with avocados if desired.