

# Crispy Fish Tacos with Cilantro Lime Slaw



## Instructions:

### Make the Slaw:

In a large bowl, mix green and purple cabbage, cilantro, lime juice, mayo, and honey. Season with salt and pepper. Toss well and refrigerate until ready to use.

### Make the Sauce:

In a small bowl, whisk together sour cream, mayo, lime juice, garlic powder, cumin, and salt. Chill until ready to serve.

### Prepare the Fish:

Pat fish dry and cut into taco-sized strips. In a medium bowl, whisk together flour, cornstarch, paprika, garlic powder, salt, and pepper. Slowly add cold sparkling water and stir until smooth (batter should be slightly thick). Heat 2 inches of oil in a skillet to 350°F.

Dip fish into batter, allowing excess to drip off, and fry in batches 2–3 minutes per side, or until golden and crispy. Drain on paper towels.

### Warm the Tortillas:

Lightly toast tortillas on a dry skillet or open flame until warm and pliable.

### Assemble the Tacos:

Place crispy fish pieces in each tortilla, top with a handful of slaw, drizzle with sauce, and garnish with extra cilantro or your favorite toppings.

## Ingredients:

### For the Fish:

1 lb white fish fillets (like cod or tilapia)  
½ cup all-purpose flour  
½ cup cornstarch  
1 teaspoon paprika  
½ teaspoon garlic powder  
½ teaspoon salt  
½ teaspoon black pepper  
¾ cup cold sparkling water  
Vegetable oil, for frying

### For the Cilantro Lime Slaw:

2 cups shredded green cabbage  
1 cup shredded purple cabbage  
¼ cup chopped fresh cilantro  
Juice of 1 lime  
2 tablespoons mayonnaise  
1 tablespoon honey  
Salt and pepper, to taste

### For the Sauce:

½ cup sour cream  
2 tablespoons mayonnaise  
1 tablespoon lime juice  
½ teaspoon garlic powder  
¼ teaspoon cumin  
Salt, to taste

### To Assemble:

8 small corn or flour tortillas  
Lime wedges, for serving  
Extra chopped cilantro, for garnish  
Optional toppings: avocado slices, pickled red onions, hot sauce

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