

# Kaya® Fish Tacos

*We make a lot of these. I was surprised at the response when we tried them as a Tropas. Who doesn't love a fish taco?*

Makes 6-8 tacos

1 1/2 # Tilapia, cut into approximately 2 oz. strips

## Taco Dredge

Oil for deep frying

6-8 small flour tortillas. Buy the fresh ones at Reyna if you can.

2 ea. avocados, sliced

## Taco Slaw

Cilantro sprigs

## Spicy Sauce

Chili oil – Available at Asian markets

2 limes cut into wedges for squeezing

1. Prepare deep fryer, either a home fryer or a heavy sided pot.
2. Toss fish in Taco Dredge. Shake off excess.
3. Place on fryer basket in oil. Cook until just done. Drain on paper towels.
4. Place fish on tortillas. Add avocado, slaw, and cilantro sprigs. Dress however you like with spicy sauce and chili oil. Squeeze on lime and eat.

## Taco Dredge

1 C. All Purpose Flour  
 1 C. Cornmeal  
 1 C. Masa Harina  
 2 Tbs. Guajillo Chili Powder  
 2 Tbs. Ancho Chili Powder  
 3 Tbs. Salt

Mix together

## Taco Slaw

1 hd Cabbage  
 1 ea. Red bell pepper  
 1 ea. Small yellow onion  
 1 tsp. Finely grated fresh ginger  
 1 tsp. Finely grated fresh horseradish  
 1 ea. Medium carrot  
 1/4 C. White sugar  
 1/4 C. Kosher salt  
 1/2 C. White vinegar  
 1/2 C. Freshly squeezed orange juice  
 1/4 C. Freshly squeezed lime juice

Ground black pepper to taste

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1. Julienne cabbage, peppers, and onions.
2. Grate the carrots on a box grater.
3. Combine ingredients and dress with sugar, salt, pepper, red wine and white vinegar, and citrus juice.
4. Allow to stand for at least 1 hour before serving.

## Spicy Sauce

$\frac{3}{4}$  C. Sour Cream  
 $\frac{1}{4}$  C. Kewpie Mayonaise (available at Asian markets)  
2 Tbs. Sriracha (available at Asian markets)  
Zest and juice 2 limes  
1 tsp Chipotle powder  
1 tsp Cayenne  
1 Tbs Sambal Olek (available at Asian markets)  
Salt and pepper to taste  
Whisk together all ingredients.