

## Battered-Fish Tacos

Serves: 4      Time: 1 hour

### Ingredients

2 Swai Fish Fillets (or any other flaky, mild fish)  
1 c Corn Starch  
chili powder  
cumin  
salt  
pepper  
Canola Oil



### Batter:

(you can use this recipe or just used a pre-made dry pancake mix with the extra addition of salt, pepper, and paprika)

1 cup flour  
1 T baking powder  
1/2 t baking soda  
1 t salt  
3/4 T sugar  
1 t pepper  
1 t paprika  
3/4 c water

### Instructions

1. In a large pan or dutch oven, pour oil into pan to the depth of 1/2 inch. Heat over medium heat.
2. Pat fillets dry with paper towel. Season both sides with chili powder, cumin, salt, and pepper. Cut fillets into 1 inch by 1 inch cubes and then dredge pieces in corn starch.
3. Mix dry batter ingredients together in a bowl, with a whisk. Add water and mix till runny consistency is achieved. If batter isn't runny enough, add more water by tablespoon till right consistency. The "right" consistency should be like glue.....(odd right?)
4. Once oil has reached 300oF (I used a candy thermometer to monitor temperature), dunk individual pieces of fish in batter and place in oil. Only dunk enough fish pieces to fit in pan without crowding.
5. Cook each side until golden brown (about 1 min) then flip with tongs and cook an additional 1 min till golden on other side.
6. Remove cooked fish to plate lined with paper towel and repeat steps 4-6 until all pieces of fish are cooked.

### Curtido

1 small head of cabbage, shaved into small strips  
3 carrots, grated  
1 onion, thinly sliced into half-rings  
3 t salt  
1 t oregano  
1/2 c vinegar  
1 c warm water

## Instructions

1. Combine cabbage, carrots, and onions in a large bowl. Add salt and oregano, toss till combined.
2. Add water and vinegar to bowl. Mix until all combined. Cover with saran wrap and let sit in fridge for at least 3 hours, but preferably overnight.
3. Any leftover curtido can be kept in fridge, in a sealed container for up to a week.

## Tacos

6 corn tortillas

Fried Fish

Curtido

sour cream

cheese (mozzarella or queso fresco)

lime juice

cilantro

## Instructions

1. Place 2-4 fried fish pieces in tortilla, top with cheese, curtido, sour cream, lime juice, and cilantro
2. Chow Down!