



45°N
63°W

REDFISH TACOS

With Apple Slaw and Citrus & Herb Mayo

INGREDIENTS:

- Flour
- 1 tsp salt
- 1 tsp pepper
- 1 lb redfish fillets
- 4 tortillas
- Citrus & Herb Mayo
- Apple & Fennel Coleslaw
- Lime juice
- Fresh cilantro
- Hot Under The Kilt Acadian Cajun seasoning

INSTRUCTIONS:

1. Combine the flour, salt and pepper.
2. Dry the red fish fillets, dip the pieces one at a time into the flour.
3. Heat canola oil in a heavy bottom pan to a temperature of 360°F.
4. Grasp the fillet by the tip slowly submerge in the oil swirling the fish before letting go. Fry until golden brown, set aside on a paper towel lined plate until needed.
5. To assemble your tacos spread the Citrus & Herb Mayo onto the tortillas and top with the slaw, followed by two pieces of the fish, add more Citrus & Herb Mayo, follow with a squeeze of fresh lime juice and cilantro and a sprinkle of Hot Under The Kilt Acadian Cajun seasoning.

Recipe provided by The Kilted Chef