



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*



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# REDFISH TACOS

With Apple Slaw and Citrus & Herb Mayo

## APPLE & FENNEL COLESLAW:

- 2 firm apples
- 1/4 red onion
- 1 tbsp sugar
- 1/4 cup apple cider vinegar
- 1/4 tsp pepper
- 1/2 large orange, cut in half
- 1 small fennel bulb
- 1 tsp caraway seeds
- 1/2 tsp salt
- 1 tbsp fennel fronds, chopped

1. Slice the apples on a mandolin and cut thinly into matchsticks. Squeeze the juice from 1/2 of the orange over the apple.
2. Repeat the process with the red onion and fennel and add to the apples.
3. Add the sugar, caraway seeds, cider vinegar, salt, pepper, fennel fronds and juice from the remaining orange, toss well and refrigerate for 30 minutes before serving.

## CITRUS & HERB MAYO:

- 2 tsp fresh herbs, finely chopped
- 2 tsp fresh lime juice
- 3/4 cup mayonnaise
- 2 tsp fresh lemon juice
- 1 tsp horseradish
- Salt and pepper, to taste

Place all ingredients in a bowl and mix well.

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