

Soft Shell Fish Tacos with Sweet Green Chilli Mayo Slaw & Avocado Lime Drizzle

Ingredients:

- $\frac{1}{4}$ Red cabbage
- $\frac{1}{4}$ White (Savoy) cabbage
- 2 finely julienned carrots
- 1 bunch coriander $\frac{1}{2}$ for salad $\frac{1}{2}$ garnish
- 1 tbsp of mild green chili sauce
- 4 tbsp of kewpie mayo
- 200g Chris's Traditional Avocado dip
- 2 limes 1 $\frac{1}{2}$ juiced, $\frac{1}{2}$ as garnish
- 200g plain white flour
- $\frac{1}{2}$ tsp coriander powder
- $\frac{1}{2}$ tsp cumin powder
- $\frac{1}{2}$ tsp onion powder
- $\frac{1}{2}$ tsp white pepper
- $\frac{1}{2}$ tsp garlic salt
- 400g firm white fish cut to strips approx. 10 cm X 2 cm
- 1 cup canola oil for shallow frying
- Small white corn tortillas

Method:

Finley shred red and white cabbage and finely julienne carrots. On a mandolin would be ideal and combine and mix through in a bowl with green chilli sauce and mayo and set aside.

Add Chris's Avocado dip in a bowl and thin down to a drizzling consistency with lime juice and store in a sauce bottle. Add a pinch of salt if needed. Set aside.

Place all the powders salts and flour together into a recycled plastic bag and shake together. Portion fish into strips, coat them well in seasoned flour mix inside the bag and shallow fry in batches in a non stick heavy frying pan until golden and set aside in a warm place. Clean pan if the oil gets too messy to finish the rest of the fish. Burnt flour is not great on your other fish fingers.

To assemble toast tortillas in a frying pan over medium heat, fold into a U shape using a napkin and fill with the slaw, top with a fried fish strip and drizzle with avocado sauce. And eat.

For those who are looking for a little extra kick are welcome to add a couple of drops of your favorite red chili sauce and if you wish sprinkle some finely chopped coriander and serve.

