



# BAJA FISH TACOS

## INGREDIENTS

### Cabbage slaw

- 1/4 head green cabbage, finely shredded, about 2 1/2 cups
- 1/2 red onion, thinly sliced
- 1 jalapeño, thinly sliced (optional)
- 5 radishes, cut in half and thinly sliced
- Juice of 3 limes
- 2 teaspoons white or Pompeian Organic Apple Cider Vinegar
- 1/4 cup chopped cilantro leave, plus more for garnish

### Batter

- 1 cup all-purpose flour
- 1 teaspoon dried Mexican oregano
- 1 teaspoon ground mustard
- 1 teaspoon salt
- 1 cup beer
- 1 large egg
- 2 cups Pompeian OlivExtra California Select
- 1 pound flaky white fish, like cod, cut into 2 by 3 inch pieces
- 10 corn tortillas
- For garnish: lime wedges, avocado, Mexican crema and hot sauce

## INSTRUCTIONS

1. Preheat the oven to 350 degrees. In a medium bowl, mix together the cabbage, red onion, jalapeño, radishes, lime juice, vinegar and cilantro. Season with salt to taste. Set aside.
2. Wrap the tortillas in foil and transfer to the oven to warm.
3. Combine the flour, oregano, ground mustard and salt in a medium bowl. In a small bowl combine the beer and the egg. Add the beer mixture all at once to the dry ingredients. Mix until just combined.
4. Heat Pompeian Olive Extra California Select in a large Dutch oven or cast iron skillet over medium-high heat to 350 degrees.
5. Dip the fish into the batter, using a fork remove the fish and allow the excess to drip off. Gently dip the battered fish into the hot oil and cook for 2-3 minutes on each side until lightly golden brown; cooking 3-4 pieces at a time. Once cooked, let the fish drain on paper towels. Repeat the process until all of the fish is fried.
6. To serve, split the fried fish between tortillas. Top with the cabbage slaw, and garnish with, lime wedges, avocado, Mexican crema and hot sauce.



Serves 2 - 3