

Crispy Fish Tacos with Creamy Cilantro Lime Slaw

Makes: 12 tacos

For the Slaw:

3 cups red cabbage, shredded thin
1/3 cup sour cream
¼ cup good mayonnaise
1 ½ tablespoons fresh cilantro, finely chopped
Juice of 1 lime
½ teaspoon kosher salt
¼ teaspoon coarse black pepper

For the Mahi-Mahi:

1 egg
1 tablespoon water
1 ½ to 2 cups Panko breadcrumbs
¼ teaspoon kosher salt
6 Mahi-Mahi fillets (about 2 pounds), thawed if frozen, cut into 1-inch chunks
Vegetable oil

For the tacos:

Corn or flour tortillas (heat in the microwave or oven before serving)
Creamy Cilantro-Lime Slaw
Crispy mahi-mahi chunks
Shredded Mexican cheese blend
Reserved shredded cabbage
1 green onion, finely chopped

Directions:

For the slaw: Set aside 2 tablespoons of shredded cabbage to garnish the tacos. In a medium bowl, add all the slaw ingredients and use a set of tongs to mix until well combined. Taste and add more lime juice and seasoning as desired. Refrigerate for at least 30 minutes, or up to 24 hours, before using to allow flavors to meld together.

For the mahi-mahi: In a small bowl, beat the egg and water together until frothy. Place the breadcrumbs and salt in a shallow dish (like a pie tin) and stir until combined. Fully dip the mahi-mahi chunks in the egg wash and then place them in the breadcrumbs. Coat each piece evenly in breadcrumbs and transfer to a plate.

Place a large pan on the stove over medium heat and fill with about a ¼ inch of oil. Once the oil is hot, add the breaded mahi-mahi chunks. Cook until golden brown all over, using a spoon to gently turn them as they brown. Transfer the cooked pieces to a plate lined with paper towel and continue until all the fish is cooked. For large batches, place the cooked fish in the oven at 250 degrees to keep it warm before assembling the tacos.



To assemble the tacos: Lay the tortillas flat or place them upright in a taco stand. Add a generous layer of creamy slaw. Add 3 to 4 pieces of mahi-mahi and follow that with a sprinkling of cheese, red cabbage and green onion. Serve immediately.

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