



Fish Tacos with HoneyCumin Cilantro Slaw and Chipotle Mayo

Savannah · 30/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 40 mins

Description

I loved a local chain restaurants fish tacos so much that I had to try to duplicate them They combine flour tortillas filled with breaded fried tilapia layered with chipotle mayo topped with napa cabbage dressed with honeycumin sauce and served with pico de gallo sour cream chips and salsa Youll find them very refreshing and packed full of flavor

Ingredients

- - 1 pound tilapia fillets
- cut into chunks - ½ cup fresh lime juice - ? cup fresh lime juice - 2 tablespoons honey - 1 tablespoon vegetable oil - 1 teaspoon ground cumin - ½ cup mayonnaise - 2 chipotle chilies in adobo sauce - 1 tablespoon adobo sauce from chipotle peppers - ¼ teaspoon salt - ? teaspoon cayenne pepper - ? cup all-purpose flour - 2 eggs
- lightly beaten - 2 cups panko crumbs - salt and ground black pepper to taste - 1 cup vegetable oil for frying - 2 cups 3 color coleslaw blend - 1 cup minced fresh cilantro leaves - 8 (7 inch) flour tortillas
- warmed

Instructions

1. Place tilapia in a flat dish; pour 1/2 cup lime juice on top. Cover and refrigerate at least 4 hours. Meanwhile
2. make honey-cumin sauce by whisking together 1/3 cup lime juice
3. honey
4. 1 tablespoon vegetable oil
5. and ground cumin in a small bowl; set aside until needed. To make chipotle mayonnaise dressing
6. place mayonnaise
7. chiles
8. adobo sauce
9. 1/4 teaspoon salt
10. and cayenne pepper in the bowl of a food processor; pulse until smooth. Cover and refrigerate until needed. Place flour
11. eggs
12. and panko crumbs in three separate shallow dishes. Season tilapia pieces with salt and pepper to taste; dip in flour to coat evenly and shake off any excess. Then dip in eggs to coat
13. then panko crumbs
14. patting to help bread crumbs hold. Set breaded pieces aside on a plate. Heat 1 cup vegetable oil in a deep skillet to 365 degrees F (185 degrees C). Cook fish in hot oil
15. turning until all sides are golden brown
16. and flesh is easily flaked with a fork; drain on paper towels and brush with honey-cumin sauce. Mix coleslaw and cilantro together in a bowl. Reserve 1/4 cup chipotle mayonnaise dressing
17. and pour remaining dressing over coleslaw mixture; toss to coat. Place tortillas on a flat surface
18. and spread each with 1 tablespoon of reserved chipotle mayonnaise dressing. Divide fish pieces between tortillas. Top with cilantro coleslaw. Editor's Note: The nutrition data for this recipe includes the full amount of the breading ingredients. The actual amount of the breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
19. ingredient density
20. and the specific type of oil used.