



Easy Fish Tacos Recipe

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These crispy fish tacos with shredded cabbage and a spicy homemade white sauce are just delicious! Serve with homemade pico de gallo and lime wedges to squeeze on top.

taco fish recipe

Prep Time:

15 mins

Cook Time:

40 mins

Total Time:

55 mins

Servings:

4

The ingredients you need:

10,6 ounces (300 g) fish tilapia

4 pcs taco tortilla

2 ounces (60 g) ramen salad

1 pc tomato

3,5 ounces (100 g) flour

0,9 ounces (25 g) corn starch

0,2 ounces (7 g) baking powder

0,1 ounces (3 g) salt

1 pc egg

3,5 ounces (100 g) light beer

1 pc egg (for sauce)

1 pc lime

0,5 ounces (15 g) medium hot mustard

2,5 ounces (70 g) sunflower oil

2,5 ounces (70 g) olive oil

0,4 ounces (10 g) sugar

1 clove garlic

0,5 ounces (15 g) capers without tail

0,04 ounces (1 g) oregano

0,5 pc chili pepper

1 ounce (30 g) sour cream

1 bunch dill parsley and green onion

salt

pepper

Let's start !

1

Place the tilapia on napkins to dry, peel if necessary, and cut into long strips.

2

Season with salt and pepper and add the lime zest.

3

Slice the tomatoes.

4

Prepare the sauce: Mix the sunflower oil with the olive oil and leave to cool in the refrigerator for 20-30 minutes.

5

In a bowl, add 1 egg yolk, mustard, sugar, salt and pepper. Stir and add the juice of half a lime. Add the oil in a thin stream until the sauce thickens.

6

Add the chopped garlic, capers, sliced chili, oregano, sour cream, and chopped herbs to the sauce.

7

Prepare the batter: Mix the flour with the starch, baking powder, and salt, add the egg and mix, add the beer, and knead with a whisk until smooth.

8

Heat a saucepan with oil (34 fluid ounces (1 l) of oil) to 365 degrees F (180 degrees C).

9

Wrap the fish in the batter and fry. Cook for 3-4 minutes.

10

Place on a napkin to remove excess oil.

11

Assemble the tacos: Place the ramen salad on the tortilla, place the sliced tomato on top, place the cooked fish in the batter on top of the tomato, pour the sauce, cover with the second side of the taco, and put it away.