

One-bite Fish Tacos

INGREDIENTS

- 1 bag TOSTITOS® SCOOPS!®
- 1/4 cup sour cream
- 2 tbsp water
- 1 tsp lime zest
- 2 serrano chilies, de-seeded and minced
- 1 cup coarsely grated red cabbage
- 1/4 cup coarsely grated red onion
- 2 tbsp lime juice
- 1/3 cup all-purpose flour
- 1/2 tsp salt
- 300 g boneless cod fillet
- 2 tbsp canola oil
- 1/2 cup finely diced pineapple
- 40 cilantro leaves



PREP TIME

25min



COOK TIME

1-2min



SERVES

6-8

FEATURING



HOW TO MAKE

DIRECTIONS

- Stir sour cream with water, lime zest and chilies in a small bowl. Set aside.
- Combine cabbage with onion and lime juice in a medium bowl. Set aside.
- Stir flour with salt in a medium bowl. Season with pepper.
- Cut cod fillet into 1/2-inch cubes.
- Toss with flour mixture until completely coated.
- Heat a large non-stick frying pan over medium-high. Add oil, then cod.
- Cook until browned, 1 to 2 min per side.
- Remove from heat.
- Assemble tacos by filling TOSTITOS® SCOOPS!® tortilla chips with pineapple, then cabbage slaw, then cod. Top with sour cream mixture, then cilantro leaf. Serve immediately.