



FISH TACOS

Fresh, tasty and you can use a variety of fish to make it with!

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These beer battered fish tacos, with a tasty fresh salsa, make a refreshing meal and take little time and effort to prepare. The great part is you can use a variety of species. Whiting and tommies are a couple of my favourites!

METHOD

Mix all the salsa ingredients together in a bowl and put aside in the fridge to marinate.

To make batter add beer to a cup of seasoned flour until the batter is a thick consistency.

Cut fish fillets in half if large, and coat one at a time in batter. Deep fry pieces in hot oil until browned and batter is crispy. Continue until all the fillets are cooked and drain on absorbent paper.

Stir all the dressing ingredients together to incorporate.

Heat tortillas then place shredded lettuce, salsa, battered fish and dressing on top

to serve.

Store bought seafood dressing or tartare sauce also works well. Serve with your favourite cold beverage and you'll be onto a winner! **FSM**



Ingredients

TACOS (SERVES 4)

- > 8 fish fillets (whiting or tommies)
- > 1 cup flour and beer to make into thick batter consistency
- > Salt and pepper
- > Shredded lettuce

SALSA

- > 1 punnet cherry tomatoes quartered
- > ½ red onion finely diced
- > 2 spring onions finely chopped
- > 1 tablespoon lime juice
- > ½ can sweetcorn kernels
- > 2 avocados diced
- > Dash of sweet chili sauce

DRESSING

- > ½ cup mayonnaise
- > 2 tablespoons sour cream
- > ½ cup Greek yoghurt
- > 2 tablespoons lime juice

