

RECIPE | TOMATOES

CRUSTED FISH TACOS



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CRUSTED FISH TACOS

INGREDIENTS

- 1 dry pint Pure Flavor® Juno Bites Grape Tomatoes
- 1 lb. white fish fillets
- 8 whole wheat or corn tortillas
- ¼ purple cabbage, shredded
- 2 eggs
- 1 cup panko breadcrumbs
- 1 lime
- 4 tbsp olive oil
- 3 tbsp cilantro
- Aioli dressing to desired taste

DIRECTIONS

1. Slice tomatoes into quarters and chop up cabbage and cilantro.
2. Heat oil in a skillet over medium- high heat. While oil is heating, place breadcrumbs on a plate. In a bowl, beat eggs with a fork. Dip fish in egg and then coat with breadcrumbs. Place in hot pan and cook each side about 3 minutes. Sliced after cooled.
3. Warm corn tortillas in hot, dry griddle or cast-iron pan for 15-20 seconds per side.
4. Assemble tacos fish first with a squeeze of fresh lime, then aioli dressing, cabbage, tomatoes and cilantro.



TOTAL TIME

20 minutes

PREP TIME

15 minutes

COOK TIME

5 minutes

SERVES

4

COOKING LEVEL

Easy