

Crispy Fish Tacos with Rainbow Salsa (Serves 4)

Ingredients

Rainbow Salsa

- 1/2 cup frozen corn, cooked according to packet directions
- 1/4 small red cabbage, finely shredded
- 1 medium red capsicum, sliced into 2mm strips
- Handful fresh coriander, leaves picked and washed
- 2 tsp olive oil

Crispy Fish

- 500g firm white fish fillets, such as barramundi or swordfish, cut into 2cm strips
- 1/2 cup plain flour
- 1/2 tsp ground cumin
- 1/2 teaspoon ground coriander
- Vegetable oil, for shallow frying

Tacos

- 8 flour tortillas, warmed
- Sour cream, to serve
- Lime wedges, to serve

Method

1. Combine the salsa ingredients in a medium mixing bowl. Cover and set-aside until ready to serve.
2. In a small bowl combine the flour and spices and season well with salt and pepper. Line a baking tray with paper towel. Add 1cm vegetable oil to a frying pan placed over a medium heat. Test to check if the oil is hot by adding a small cube of bread. It's ready when it browns in 5 seconds.
3. Toss a handful of fish strips in the seasoned flour and turn to coat. Shake off the excess then carefully add to the hot oil. Cook for 2-3 minutes until golden brown and crispy. Remove with a slotted spoon and place on the tray to drain. Repeat with remaining fish strips.
4. Serve the warmed tortillas with the crispy fish, salsa and sour cream and limes.

Chef's Tips

- The best thing about this recipe is that everyone can help themselves. Simply fill the tortillas with the salsa, top with the fish and a dollop of sour cream.
- Love spice? Feel free to add more cumin and coriander if you like. Chilli powder works equally well in the coating.
- Hooked Seafood and Grill is your local source for the freshest seafood.