



Best Fish Tacos Ever

Ingredients:

- 2 Tbspn oil
- Juice of 1 lime
- 1 clove garlic, finely minced
- 1 tsp cumin
- ½ tsp paprika
- ¼ tsp cayenne (or to taste)
- 1 tsp Urban Forager Vegetable Stock Concentrate
- 500g firm fleshed, white fish like cod, cut into taco sized strips
- Panko bread crumbs
- Oil for shallow frying

Instructions:

- In a glass or ceramic dish, mix the marinade ingredients together
- Add fish and mix through until coated
- Marinate for a minimum of 2 hours or overnight in the refrigerator
- Prepare taco dressing, cabbage and pico de gallo in the mean time
- Once marinated for a sufficient amount of time, bring fish to room temperature if refrigerated
- Coat pieces with panko
- Shallow fry on medium-high heat until just cooked through

To Serve

- Tortillas
- Lime wedges
- Guacamole
- Mexican Slaw with Taco dressing
- Pico de gallo
- Jalapeno Salsa
- Pickled red onions

Notes

To create a vegan option use vegan mayonnaise and yoghurt in the dressing and substitute tinned young jackfruit for fish.