

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 | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 25 min | 1-2 min | 26 min | 6-8 |

Made with

How to make it

1. Stir sour cream with water, lime zest and chilies in a small bowl. Set aside.
2. Combine cabbage with onion and lime juice in a medium bowl. Set aside.
3. Stir flour with salt in a medium bowl. Season with pepper.
4. Cut cod fillet into 1/2-inch cubes.
5. Toss with flour mixture until completely coated.
6. Heat a large non-stick frying pan over medium-high. Add oil, then cod.
7. Cook until browned, 1 to 2 min per side.
8. Remove from heat.
9. 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.



TOSTITOS® SCOOPS!®