

Avocado and Fried Tilapia Tacos

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Crispy fried fish is complimented by creamy avocado and cabbage slaw. Serves 4.

Ingredients:

4 tilapia fillets, cut into 1/2 inch strips
flour, as needed
oil, plenty for frying
8 corn tortillas
2 cups shredded red cabbage
1/4 cup mayonnaise
2 tablespoons lime juice
1 whole avocado, peeled, pitted and sliced

Directions:

1. Toss the fish with flour, salt, and pepper.
2. Heat a medium skillet of oil, about 1/2 inch full, until hot.
3. Drop the fish into the oil and fry until brown and cooked through, about 5 minutes.
4. In a medium bowl combine cabbage, mayonnaise, lime juice, and salt and pepper. Toss to combine.
5. Fold in avocado.
6. Heat the tortillas in the microwave or on a comal.
7. Fill the tortillas with the fish, then the slaw. Enjoy with black beans and rice.

Author: Rachael Daylong