

CopyCat Bahama Breeze Island Fish Tacos

Ingredients

Cole Slaw:

1 medium Jicama peeled and shredded
2 cups Cole Slaw Mix
3 tablespoons finely chopped fresh Cilantro
1/4 cup freshly squeezed Lime Juice
1/4 cup Vegetable Oil
3 tablespoons White Vinegar
2 tablespoons Mayonnaise
1 tablespoon Honey
1 teaspoon Salt

Salsa:

2 medium Tomatoes diced
1/2 cup chopped Red Onion
1/4 cup finely chopped fresh Cilantro
2 tablespoons freshly squeezed Lime Juice
2 tablespoons minced Jalapeño Pepper
1 teaspoon Salt

Tacos:

1 pound White Fish Fillets such as Tilapia or Mahi Mahi, cut into 3 x 1 1/2-inch pieces
2 tablespoons Vegetable Oil
Twelve 6-inch Flour Tortillas
Salt and freshly ground Black Pepper to taste
Guacamole store bought or homemade, to serve

Directions

Cole Slaw:

Combine jicama, cole slaw mix and 3 tablespoons of cilantro in a medium bowl. Mix.

In a small bowl, whisk together 1/4 cup lime juice, 1/4 cup oil oil, vinegar, mayonnaise, honey and 1 teaspoon salt. Pour mayonnaise sauce into cole slaw mixture. Toss to mix.

Store in a tightly covered container, in the refrigerator, until ready to serve.

Salsa:

Place diced tomatoes in a fine mesh strainer. Set in a bowl or sink to drain 15 minutes. When drained, transfer to another medium bowl.

Stir in onion, 1/4 cup cilantro, 2 tablespoons lime juice, jalapeño and 1 teaspoon salt. Mix well.

Store in a tightly covered container, in the refrigerator, until ready to serve.

Tacos:

Season both sides of each piece of fish with salt and black pepper.

Heat 1 tablespoon oil in a large nonstick skillet over medium high heat.

Add 1/2 of the fish. Cook about 2 minutes per side, until the fish is opaque and begins to flake when tested with a fork.

Repeat with the remaining oil and fish.

Serving:

Placed fried fish in tortillas. Top with a spoonful of coleslaw and salsa. Serve with a dollop of guacamole.