**THE FISH TACOS**

*The perfect meal to share with friends, family, a loved one, or Netflix. Its fresh, it’s fun, it’s number 1!*

Ingredients

White fish fillets (halibut, haddock, sole, whatever) 3lbs (or more. Let’s be real, anyone can eat their weight in breaded fish)

Eggs

White rice flour

GF bread crumbs

Plain Greek yogurt

Cucumber

Garlic

Salt

Pepper

Mango

Avocado

Red onion

Cilantro

Arugula, purple cabbage, or spinach

Small soft corn tortillas

Directions

**For the avocado mango salsa:**

Dice avocado, mango, red onion, cilantro, salt and pepper to taste. DONE. Wow that was easy.

**For the tzatziki:**

Finely chop the cucumber and garlic

Add to bowl with Greek yogurt

Add salt and pepper to taste

\*if adding cabbage, cut finely

**For the fish:**

Cut fish into bite-sized pieces

You need THREE BOWLS

Bowl 1: one beaten egg

Bowl 2: white rice flour

Bowl 3: bread crumbs

Take each piece of fish and place in bowl 1, 2, and then 3

Add about a tablespoon of oil to a pan and place on medium-high heat

Fry up the fish in BATCHES – not all at once

Have a plate with a paper towel ready for the fish

Transfer each batch of fish on the paper towel so it absorbs some of the oil and doesn’t make the fish soggy

**For the tortillas:**

Add a TINY amount of oil to another frying pan

Heat on medium-high

Once hot, add corn tortillas (a few at a time) and cook lightly on either side (until some browning occurs on each)

You want the tortillas hot, but don’t cook so much that they become tortilla chips (the ONLY time I was in charge of cooking the tortillas I did this and Carlee wasn’t impressed)

**To serve:**

Top tortillas with all of it and devour

*\*NOTE:*

Make ALL toppings. Don’t be like “Meh, I don’t really feel like making all of that. What’s so special about tzadziki anyways?”

DON’T DO THAT. DO IT ALL. ALL OF IT. IT’S WORTH IT AND YOU SHOULD LISTEN TO ME.

ENJOY!!