



Boom Boom Crispy Fish Tacos

Yield: 1 serving 4 tacos

Ingredients:

- 1 oz Napa cabbage chopped
- 1 oz Cucumber chopped
- 1 oz Red pepper small chop
- 3 Flour tortillas
- 3 Panko breaded fish filets
- 3 tbsp Boom Boom Sauce
- 2 fl oz Pico de gallo
- 1 Lemon wedge

Directions:

1. Mix chopped Napa cabbage, cucumber, and red pepper together to make a slaw. Set aside
2. Place fish in deep fryer until golden brown with an internal temperature of 145°F and drain.
3. Place flour tortillas on flat top grill for 30 seconds on each side and remove to service plate.
4. Fill each tortilla with 1 piece of fish, drizzle with 1 tablespoon of Boom Boom Sauce and top with 1 ounce of the freshly made slaw.
5. Serve with a side of pico de gallo and a fresh lemon wedge.