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## Crispy Fish Tacos With Red Cabbage Slaw

| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS        | YIELD    |
|-----------|-----------|------------|-----------------|----------|
| 30 mins   | 20 mins   | 50 mins    | 4 to 5 servings | 10 tacos |

### NOTE

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This recipe makes about 10 small, street-style tacos.

### Ingredients

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#### For the slaw:

- 1 1/2 limes, divided
- 2 tablespoons honey
- 2 tablespoons avocado or canola oil
- 1 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1 1/2 cups thinly sliced cabbage (about a 1/2 small head of cabbage)
- 5 radishes, cut into matchsticks (3/4 cup of matchsticks)
- 1/4 cup minced onion
- 1/2 cup fresh cilantro (optional)
- 1 jalapeno pepper, seeded and minced

#### For the crema:

- 1/2 cup sour cream (can be substituted with plain greek yogurt)
- 1/2 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground cumin
- 1/4 teaspoon kosher salt

#### For the fish:

- 1 lime, divided
- 1/2 cup all-purpose flour
- 1/4 cup cornmeal (can substitute finely crushed corn flakes)
- 2 teaspoons smoked paprika
- 1 1/2 teaspoons kosher salt, plus more for seasoning
- 1 teaspoon garlic powder
- 3/4 teaspoon cayenne pepper
- 1/2 cup whole milk, heavy cream, or [buttermilk](#)
- 1 1/2 pounds skinless cod fillets, fresh or thawed from frozen (can substitute any white fish or thin strips of skinless chicken breast/tenderloins)

- Freshly ground black pepper
- 4 cups high-heat oil, such as canola oil
- 10 small (5-inch) flour tortillas, street taco style

Method

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1. Make the slaw and crema:  
Zest both limes, then slice each in half. In a medium bowl, add the lime zest and lime juice from 1 1/2 of the limes, the honey, oil, salt, and black pepper. Whisk to combine. Add the cabbage, radishes, onion, cilantro, and jalapeno pepper. Toss to combine. Set aside.  
To make the crema, stir together the sour cream, the juice from the remaining lime half, chili powder, garlic powder, cumin, and salt. If the crema seems too thick, you can always thin it with a little milk or additional lime juice. Set it aside.
2. Prepare to fry:  
Line a platter with paper towels to drain the oil from the fish after you fry it.
3. Prepare the fish and breading:  
Zest the lime onto a medium plate. Add the flour, cornmeal, paprika, kosher salt, garlic powder, and cayenne pepper. Set it aside.  
On another medium plate, add the milk, and juice from half of the lime. The milk will thicken and look slightly curdled.  
Cut the fillets on the bias (a diagonal cut) into strips about 1-inch thick, season them with the juice from the remaining lime half, and sprinkle with salt and pepper.
4. Heat the oil:  
In a large Dutch oven, add the oil. Heat it to 360°F. It will take about 15 minutes for the oil to come to temp.  
If you don't have a thermometer to test the temperature, sprinkle a little of the breading into the oil. If it sizzles and pops, it's ready.
5. Bread the fish:  
While you're waiting for the oil to come up to temperature, dip the fish in the milk. Then, coat it in the flour, spice, and cornmeal mixture. Bread all of the fish before you begin to fry it.
6. Fry the fish:  
Once all the fish strips are breaded, gently place them 1 piece at a time in the hot oil. Depending on the size of your Dutch oven, you can probably fry 4 to 6 pieces at a time.  
Fry the fish in batches so you don't bring down the temperature of the oil too much. Cook on each side for about 2 to 3 minutes, until the coating is a deep amber brown.  
Remove from the oil and drain on the prepared paper towels.
7. Serve for the self-assembly:  
Transfer the fish to a platter, serve alongside tortillas, slaw, and crema. Let everyone assemble their own tacos. Start with a little slaw, add a piece of fish, and drizzle with the crema.

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Nutrition Facts (per serving)

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|          |     |       |         |
|----------|-----|-------|---------|
| 1097     | 51g | 114g  | 48g     |
| CALORIES | FAT | CARBS | PROTEIN |