**Fish Tacos**

RECIPE



**INGREDIENTS**

* 40 flour tortillas
* 20 fish fillets 4 oz each
* Seasoning salt
* 1 bag shredded cold slaw mix

**For Fish Taco Sauce**

* **2/3** cup mayo
* 1 cup sour cream
* 4 tablespoon lime juice
* 1 teaspoon Sriracha sauce or to taste
* 2 teaspoons garlic powder

**DIRECTIONS**

1. Mix together all ingredients until smooth for Fish Taco Sauce and set aside.
2. Preheat griddle or pan to medium heat.
3. Season both sides of fish with seasoning salt.
4. Spray non-stick cooking spray on griddle or pan.
5. Place fish on griddle or pan and cook for 3 minutes on each side. (Note: may also place in preheated 350°F oven for 15 minutes or until fish is flaky.)
6. Evenly divide fish and place into 2 taco shells. (May cut fish into pieces if preferred.
7. Top each taco with cold slaw mix and Pico de Gallo.
8. To serve, place 2 tacos on plate along-side a container of fish taco sauce.

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| **Prep Time:** 20 minutes | **Cook Time:** 15 minutes | **Total Time:** 35 minutes | **Yield:** 20 servings |