

BAKEN-ETS

CHICHARRONNATION

SOUTHERN CALIFORNIA

Grilled Baja Fish Tacos with Jicama Slaw, Crushed Baken-Ets®, and Tostitos® Creamy Avocado Dip



FEATURED FLAVOR

HOT 'N SPICY

INGREDIENTS

Makes 4 Servings

12	Corn tortillas
1 ½ lbs	Grilled, marinated fish (<i>recipe below</i>)
3 cups	Jicama slaw (<i>recipe below</i>)
2	Avocados, peeled and sliced
2 cups	Crushed Baken-Ets® Hot 'N Spicy
1 jar	Tostitos® Avocado Salsa
½ cup	Thinly sliced green onions
12	Lime wedges

MARINATED FISH

1 ½ lbs	Skinless fish fillets (<i>Red Snapper, Grouper, Sea Bass, or Mahi Mahi</i>)
¼ cup	Olive oil
¼ cup	White onion, finely diced
2 tsp.	Garlic, chopped
1 Tbsp.	Guajillo chile powder
2 tsp.	Ground coriander seed
1 tsp.	Ground black pepper
2 tsp.	Kosher salt
2 Tbsp.	Cilantro, finely chopped

JICAMA SLAW

1 cup	Jicama, fine julienne
½ cup	Green cabbage, fine julienne
¼ cup	Red cabbage, fine julienne
¼ cup	Red onion, julienne
1	Jalapeno pepper, thinly sliced
Juice of 1 lime	
½ tsp.	Kosher salt
1 tsp.	Tajin seasoning

INSTRUCTIONS

1. Pre-heat the grill to high. Thoroughly clean the grill grates and oil the grates well. Grill the fish about 4-5 minutes on each side until done. Set aside
2. Heat a cast iron skillet to high heat and toast the tortillas about 15 seconds each side, then stack the hot tortillas and hold in a towel or wrap in aluminum foil so that they steam and stay soft.
3. In each tortilla, place a couple of tablespoons of slaw and top with a few pieces of grilled fish. Then add slices of avocado, sprinkle the crushed Baken-Ets®, and drizzle with Tostitos® Avocado Salsa. Top off with green onions and serve with a few more whole Baken-Ets® on the side!

MARINATED FISH

1. Cut the fish fillets into strips about 2 inches wide.
2. Combine all remaining ingredients in a mixing bowl and toss the fish in the marinade at least 20 minutes before grilling.

JICAMA SLAW

1. Mix all ingredients together in a mixing bowl about 15 minutes before serving.

