

## Fish Tacos



### Ingredients

Haddock or Cod  
Shredded Cabbage  
Mae Ploy  
Mayo  
Parmesan cheese  
Siracha  
Cheese of your liking  
Tortilla (flour or corn)  
toppings

### Utensils

Bowl  
Spoon/spatula  
Gloves  
Baking sheet  
Parchment paper



# Recipe Instructions

### Step 1: Bake Fish

Pre heat oven to 400 degrees  
Line the baking sheet with parchment paper, place fish on there with seasoning of choice (we used chili lime powder).  
Bake for 13 minutes

### Step 2: make slaw

Mix shredded cabbage with Mae Ploy (about 2 tablespoons per 1 cup cabbage)

### Step 3: Make Aioli

Mix 1 cup mayo, ¼ cup parmesan cheese and 2 Tablespoons Siracha Chili Sauce

### Step 4: Tortilla and cheese

In a pan or flat griddle, toast tortilla on one side (about 3 minutes), flip and melt cheese (again about 3 minutes)

### Step 5: Form Taco

Take melted cheese tortilla, add cooked fish, top with slaw and aioli. You can also add sour cream, jalapenos, tomato, onion, whatever you like

### Step 6: Enjoy!

Grab a fork for what falls out of your taco, fold shell and Enjoy!



Scan this QR code with your phone for an instructional video on how to make this recipe.

**Kitchen Safety Tips:** Use gloves when multiple people are eating a no-bake item!

Oz- ounce

TBL- tablespoon

tsp- teaspoon