

Fish Tacos

Tacos



Ingredients

- flour tortillas
- battered fish
- cilantro
- a mango
- shredded cabbage (optional)
- tomatoes (diced)
- red onion
- fish taco sauce (see recipe bellow)

Instructions

1. Cook fried fish in air-fryer and cut into smaller pieces
 - a. Place the frozen breaded fish fillet in the air fryer basket. Make sure they aren't overlapping. ...
 - b. Air Fry at 380°F/193°C for 12 minutes. Flip the fish fillets over.
 - c. Continue to Air Fry at 380°F/193°C for another 2-4 minutes or until cooked through and the coating is crispy.
1. Cut up mango, tomatoes, onion, cilantro, and cabbage
2. add all ingredients to tortilla, wrap and enjoy!

Taco Sauce

Ingredients

- 1/2 cup sour cream
- 1/3 cup [mayonnaise](#)
- 2 tablespoons lime juice
- 1 1/2 teaspoons [garlic powder](#)
- 2 teaspoons sriracha
- 1/4 teaspoon [ground cumin](#)
- 1/2 teaspoon [salt](#)

Instructions

1. Mix together all ingredients in a small bowl and chill in the fridge for at least two hours before using.