



Baja style tacos with guacamole sauce

Category: Main Course

Get ready to savor the essence of Mexico, one Taco at a time. Try this recipe at home with Guacamole La Costeña®!



Preparation
time
30 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 4 pieces tilapia fish fillets
- Salt to taste
- Ground black pepper to taste
- 2 cups flour
- 1 1/2 cups sparkling water
- 1 piece egg
- 1 tsp garlic powder
- 4 cups oil
- 12 pieces corn tortillas
- 1 cup shredded red cabbage
- 1 cup pico de gallo
- Guacamole Salsa La Costeña® to taste
- 4 pieces lime



Preparation time

1. Cut the fillets into strips, season with salt and pepper.
2. In a bowl, mix flour, sparkling water, egg and garlic powder until smooth, without lumps.
3. Dip the fish strips into the mixture, remove and fry in hot oil. Drain on paper towels.
4. Prepare the tacos by placing red cabbage on a warm tortilla, then add a battered fish fillet on top.
5. Finish by drizzling with La Costeña® Guacamole salsa and pico de gallo to taste. Serve with lime wedges.