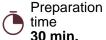


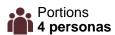
## Baja style tacos with guacamole sauce

**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®!









## **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.