

BAKEN-ETS® Grilled Baja Fish Tacos

Ingredients

- 12 corn tortillas
- 1 ½ lbs grilled, marinated fish (recipe below)
- 3 cups Jicama Slaw (recipe below)
- 2 avocados, peeled and sliced
- 2 cups crushed BAKEN-ETS® Hot 'N Spicy Flavored Fried Pork Skins
- 1 jar TOSTITOS® Avocado Salsa
- 1/2 cup thinly sliced green onions
- 12 lime wedges

Marinated Fish

- 1 ½ lbs skinless fish fillets (red snapper, grouper, sea bass or mahi mahi)
- 1/4 cup olive oil
- 1/4 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
- 1/2 cup green cabbage, fine julienne
- 1/4 cup red cabbage, fine julienne
- 1/4 cup red onion, julienne
- 1 jalapeño pepper, thinly sliced
- Juice of 1 lime
- 1/2 tsp kosher salt
- 1 tsp tajin seasoning



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	4

Made with



BAKEN-ETS® Hot 'N Spicy Flavored Fried Pork Skins

How to make it

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!

[title]Marinated Fish

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

[title]Jicama Slaw

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