

Asian-Style Fish Tacos with Wilted Cabbage Slaw

*This recipe and photography was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com or in her cookbook, *One Pan Whole Family*.*

Ingredients:

- 2 ripe avocados
- 1/4 cup cilantro
- 2 green onions
- 1 clove garlic
- 2 limes
- 1-lb Lake Erie perch, filets separated
- 1/2 teaspoon salt plus more for sprinkling
- Freshly ground black pepper
- 1 egg plus 2 tablespoons water
- 1/2 cup flour
- 1 cup Panko breadcrumbs
- 2 tablespoons unseasoned rice vinegar
- 1 tablespoon plus 1/3 cup vegetable oil
- 1 1/2 tablespoons soy sauce
- 1 tablespoon honey
- 2 teaspoons Asian sesame oil
- 1/3 cup mayonnaise
- 8-oz packaged coleslaw mix
- 10 to 12 corn tortillas, warmed
- Roasted peanuts as an accompaniment



Instructions:

1. On a large cutting board, peel, pit and slice the avocado and transfer it to a small plate. Chop the cilantro and slice the green onions and transfer them to a medium bowl. Mince the garlic, halve 1 lime and quarter the other and set them aside. Sprinkle fish with 1/2 teaspoon salt and pepper.
2. Beat the egg and water in a medium shallow dish and add the flour and Panko to two separate plates.
3. Combine the vinegar, 1 tablespoon vegetable oil, soy, honey and sesame oil in a small bowl.
4. Combine the mayonnaise and the juice of 1/2 lime in another small bowl.
5. Dredge the fish in the flour, the dip to coat in the egg and dredge in the Panko, coating all sides.
6. Heat a 12-in skillet over medium-high heat and add the remaining 1/3 cup vegetable oil. When the oil shimmers, add the seasoned fish to the pan in batches, being careful not to overcrowd the pan. Cook the fish for 2 minutes, or until browned. Turn it over with a

spatula and cook the other side for 1 minute or until crispy and browned. Transfer the fish to a plate and keep warm while cooking the remaining fish in the same manner.

7. Pour out any oil left in the pan (I pour it onto a wadded paper towel in the sink and throw it away once cooled), add the garlic to the hot pan and sauté for 30 seconds or until fragrant. Add the vinegar mixture to the pan and bring to a boil. Remove the pan from the heat and quickly add the coleslaw mix, stirring to combine it well. Immediately transfer the warmed slaw to the bowl with the cilantro and green onion, mixing well. You don't want it to wilt completely. Taste and squeeze in the remaining halved lime and a sprinkle of salt and pepper if it needs it.
 8. Warm the tortillas, covered with microwave-safe wrap in the microwave for 30 seconds to 1 minute.
 9. Serve the slaw, avocado, fish, tortillas, quartered limes, lime mayo and peanuts at the table for the family to assemble their own tacos any way they like them.
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