

ALASKA WILD FISH TACOS WITH RANCHAMOLE DRIZZLE

- 8 Highliner® Alaska Wild Fish Wings
- 8 4-inch Soft taco shells
- 1/2 cup Purple cabbage, thinly shaved
- 1/2 cup Pico de gallo
- 1/4 cup Ranch dressing
- 1/4 cup Guacamole

1. Cook Alaska Wild Fish Wings according to box directions Combine ranch and guacamole and place in a squeeze bottle. Assemble fish tacos with all the remaining ingredients, top with Alaska Wild Wings and a drizzle of ranchamole. Garnish with fresh cilantro and lime (optional)
2. Combine guacamole and ranch dressing to make Ranchamole. The buttermilk in the ranch dressing helps keep the guacamole from oxidizing.

ADDITIONAL INFORMATION

Ingredients

[1/2 cup Pico de gallo](#), [1/2 cup Purple cabbage, thinly shaved](#), [1/4 cup Guacamole](#), [1/4 cup Ranch dressing](#), [8 4-inch Soft taco shells](#), [8 Highliner® Alaska Wild Fish Wings](#)

Course

[Dinner](#), [Entrees](#), [Lunch](#), [Starters](#)

Cuisine

[Mexican](#)

Category

[Seafood](#)

Serving Size

8