MANGO HABANERO FISH TACOS

- 3 Flour tortillas
- 3 Panko breaded fish filets
- 6 tbsp SBRAY Mango Habanero Wing Sauce & Glaze
- 1.5 fl oz Navel oranges, peeled, diced
- 2 Orange wedges
- 3 fl oz Mexi-Slaw

Mexi Slaw

- 16 oz Angel hair coleslaw cabbage
- 4 fl oz Jicama, shredded
- 4 fl oz Carrot, shredded
- 4 fl oz Cilantro leaves, chopped
- 2 Jalapeño chilis, seeded and diced
- 1 tsp Cumin, ground fresh
- 1 tsp Sea salt, ground fresh
- 1 tsp Black pepper, ground fresh
- 12 fl oz Lime Vinaigrette Dressing & Marinade

1. Place fish in deep fryer until golden brown with an internal temperature of 145°F and drain.
2. Place flour tortillas on flat top grill for 30 seconds on each side and remove to service plate.
3. Fill each tortilla with 1 piece of fish, drizzle with 1 tablespoon of Mango Habanero Wing Sauce & Glaze and top with 1 fluid ounce Ken's Mexi-Slaw and diced orange pieces.
4. Serve with a side of extra sauce and a fresh orange wedges.

Mexi Slaw

1. In large mixing bowl combine all ingredients except the vinaigrette.
2. Fold in Lime Vinaigrette Dressing & Marinade and toss to coat.
3. Store, label and refrigerate for at least 4 hours.

ADDITIONAL INFORMATION

Course	Dinner, Lunch, Starters
Cuisine	Mexican
Category	Seafood