



PREP  
TIME

**10**min



COOK  
TIME

**5**min



SERVES

**6**

## PRODUCT



# Crunchy DORITOS® FLAMIN' HOT® Limón Baja Fish Tacos

## INGREDIENTS

1/4 cup DORITOS® FLAMIN' HOT® Limón Flavored Tortilla Chips blitzed into breadcrumbs, plus extra to finish

1/4 cup all-purpose flour

1 large egg

6 oz lager

2 tbsp yellow mustard

1 tsp salt, divided

1/4 tsp black pepper

3 cups vegetable oil

1 lb tilapia, divided in half lengthwise

3/4 tsp salt, to season the fish

6 corn or flour tortillas

1 cup pico de gallo

1/2 cup shredded cabbage

1/2 cup cilantro leaves, chopped

1/2 cup chipotle salsa

1/4 cup Mexican crema

1 lime, cut into wedges

## HOW TO MAKE

### DIRECTIONS

In a food processor, blitz the chips into breadcrumbs. Add flour to combine.

Whisk the egg, beer, mustard, and a pinch of salt and pepper in a large mixing bowl.

Add the flour and chip mixture, one tablespoon at a time, to the egg mixture. Whisk well to make sure there are no lumps, and until the texture resembles a thin pancake batter.

In a large heavy-bottomed pot, heat 1 inch of

vegetable oil over medium high.

Season the fish with salt and coat each piece of fish in the batter. Then drop the fish into the oil. Fry until golden on the first side, about 2 minutes, then flip and repeat.

Transfer the fish onto tortillas and top with pico de gallo, cabbage, cilantro, salsa, crema, DORITOS® crumbs, and a squeeze of lime to serve.