



Fish Tacos

NIBBLEDISH CONTRIBUTOR

Ingredients

2 flour tortillas
2 beer battered fish sticks
2 T sour cream
2 T mayo
2 limes
1 small bunch cilantro
1 C white cabbage sliced into shards
1 C Cotilla cheese
Mix the sour cream and mayo with a sprinkle of cilantro and 1/3 lime juice. Let sit for at least ½ hour.

Instructions

Meanwhile, bake the fish sticks as indicated, turning half way through to insure crispiness.

After the fish sticks are cooked, heat tortillas to malleable in a pan or on the burner. Layer sauce, fish sticks, cabbage, cilantro and cheese.

Serve with lime wedges and extra sauce.

These can be served as main course with traditional Mexican side dishes or, as stated above, they are a great twist on party snacks - say, possibly at the Fiesta bowl!