



ASIAN FISH TACOS

Crispy fried panko crusted fish drizzled with Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze inside a hot fresh flour tortilla topped with Ken's Mexi-Slaw, toasted almonds and Thai basil chiffonade served with a fresh lemon wedge.

INGREDIENTS

- 3 each flour tortillas
- 3 each panko breaded fish filets
- 3 Tbsp Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze
- 3 fl-oz Ken's Mexi-Slaw
- 6 tsp Almonds, slice, toasted
- 1 Tbsp Thai basil, chiffonade
- 1 each lemon wedge

DIRECTIONS

1. Place fish in deep fryer until golden brown with an internal temperature of 145F 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 Sweet Red Chili Glaze and top with 1 fluid ounce of Ken's Mexi-Slaw, 2 teaspoons almonds and 1 teaspoon Thai basil.
4. Serve with a side of fresh lemon wedge.