



Fish Tacos with Cabo Jicama Slaw

Yield: 25 each servings

Ingredients:

Cabo Slaw

- 7 lbs [Reser's® Regular Coleslaw](#) (71117.15124)
- 5 cups [Reser's Papaya Chunks](#) (79453.71428), drained and finely diced
- ¼ cup Jalapeño pepper, seeded and finely diced
- 2/3 cup Cilantro, roughly chopped

Fish Tacos

- 3 each [6-inch Don Pancho® Golden Blend Tortillas](#) (79341.01106)
- 3 cups Jicama, peeled and julienned, keep in acidulated water (1 Tbsp lime juice to 2 cups water)
- ¼ cup Cabo Slaw
- 3 each 2 oz strips Cod, panko-breaded and fried
- 3 each Cilantro leaves for garnish

Directions:

1. In a large metal bowl, combine Reser's Regular Coleslaw, Reser's Papaya Chunks, jalapeño, and cilantro. Place Cabo slaw into Cambro and refrigerate.
2. Bread and fry fish and set aside to keep warm on paper towels.
3. For an order, heat 3 Don Pancho Golden Blend Tortillas on griddle until warmed on both sides.
4. Place 3 tortillas in taco holder, place 2-3 pieces of jicama onto tortilla.
5. Place 1 oz Cabo Slaw onto jicama, top with fried fish and garnish each with a cilantro leaf.