

Tyler Florence's Ultimate Fish Tacos

For the Fish:

2 lbs mahi mahi, cut into 1 oz strips	Vegetable oil, for frying
2 cups all-purpose flour	1/2 head savoy cabbage, finely shredded
3 eggs, lightly beaten	1 bunch cilantro, leaves picked
4 tbsp water	1 bunch chives, chipped
2 cups panko bread crumbs	3 limes, cut into wedges
Kosher salt & fresh black pepper	

Set up a breading station of flour, eggs with water, and seasoned bread crumbs. Season all with salt & pepper. Dredge the pieces of fish in flour, egg, then bread crumbs. Once all fish is breaded, fry in small batches in oil. Drain on paper towels and season with salt. Keep warm until ready to serve.

Pink Chile Mayonnaise

1 cup sour cream	1/2 lemon, juiced
1 cup mayonnaise	Kosher salt & black pepper
3 chipotles in adobo, plus 2 tbsp adobo sauce	

Put chipotles in blender and puree until smooth. Add the sour cream, mayo, adobo sauce and lemon juice and continue to process until the mixture is consistent and creamy. Season with salt & pepper and refrigerate until ready.

Mango-Radish Salsa

2 limes	1 tbsp chili powder
2 mangoes, diced	1/2 bunch fresh cilantro, chopped
4-5 radishes, diced	1/4 cup extra virgin olive oil
1 red onion, diced	Kosher salt & black pepper

Remove the peel & pitch from the limes and cut between the membranes to remove the segments. Put segments in a bowl and squeeze juice from membranes over. Add remaining ingredients and mix. Season & refrigerate until ready to use. You can also place all ingredients in a food process and puree for a smoother salsa

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