



PREP  
TIME  
10min



COOK  
TIME  
5min



SERVES  
6

# 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

## PRODUCT



## 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.