

Catfish Tacos

Prep: 5 min.

Cook Time: 10 min.

Serves: 3-4

Ingredients:

Japanese Pink Sauce	Canola or vegetable oil
Prepackaged coleslaw	Fresh or frozen catfish fillets (1 – 1 ½ lb.)
Soft flour tortillas	½ c cornmeal mix
Salt/pepper	

Directions: Heat oil in medium to large skillet over medium-high heat. Rinse and drain catfish fillets. Cut into 1 inch strips. Place cornmeal mix in shallow pan. Sprinkle both sides of catfish fillets with salt and pepper. Coat with cornmeal mix. Fry fillet strips 2 – 3 minutes per side or until flaky and golden brown. Drain on paper towels. Mix Japanese Pink Sauce with shredded coleslaw. Place one or two catfish strips and coleslaw on a soft taco. If desired, drizzle on extra sauce. For a larger crowd, mix the coleslaw with Japanese Pink Sauce and put in decorative bowl. Put the bowl in center of a large platter or bowl. Put catfish strips in soft tacos and arrange around the bowl of slaw.