

Bang Bang Fish Tacos

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/baked-indian-fish-fingers-recipe>

Ingredients:

- 1/2 head purple cabbage shredded
- 2 carrots shredded
- 1/2 cup cilantro leaves
- 4 green onions chopped
- 3 garlic cloves minced
- 1 tablespoon fresh ginger minced, or 1/4 teaspoon ground ginger
- 1 lime juiced
- 1 tablespoon honey
- 1 tablespoon extra-virgin olive oil
- 1/2 tablespoon salt
- 1/3 cup mayo
- 2 tablespoons sweet chili sauce
- 1 tablespoon sriracha or other hot sauce, I used 2 tablespoons for more kick!
- 16 fish sticks Gorton's Alaskan Pollock
- 8 corn tortillas
- 1/2 cup cilantro leaves for garnish, optional
- lime wedges additional, for garnish, optional

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 53 grams
3. Cholesterol: 5 milligrams
4. Fat: 11 grams
5. Fiber: 9 grams
6. Protein: 6 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 1280 milligrams
9. Sugar: 15 grams

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