

Beer Battered Fish Tacos with Baja Sauce

Yield: 6 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-battered-fish-recipe>

Ingredients:

- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 2 teaspoons Mexican seasoning
- 1 jalapeño pepper small, seeded & diced
- 1/4 cup fresh lime juice
- 1/2 cup chopped fresh cilantro
- 1 pound white fish fillet firm, cut into 1 1/2-inch pieces
- 12 ounces Mexican beer
- 1 tablespoon Mexican seasoning
- vegetable oil
- 1 cup flour
- 1 teaspoon salt
- 1 teaspoon granulated sugar
- 1/2 teaspoon baking powder
- 1 cup Mexican beer
- 1/2 teaspoon hot sauce
- 12 corn tortillas fresh, warmed
- 1 lime medium, cut into wedges
- 3/4 cup queso blanco cheese shredded
- 3 cups green cabbage shredded
- 1/2 red onion cut into strips

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 80 milligrams
4. Fat: 24 grams

5. Fiber: 5 grams
 6. Protein: 25 grams
 7. SaturatedFat: 7 grams
 8. Sodium: 810 milligrams
 9. Sugar: 4 grams
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