

# Beer Battered Fish Tacos with Chipotle Slaw

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-chipotle-puree-recipe>

## Ingredients:

- corn tortillas Small, two per taco
- 1 fillet will cut into about 4 pieces depending on size of fillet.
- 1/2 bottle Mexican beer about 1 cup is fine
- 1 cup rice flour
- 1/2 teaspoon paprika each: cayenne, chile powder, chipotle powder, garlic powder, oregano, salt, pepper
- oil for frying
- 1/4 head green cabbage shredded
- 1/4 head red cabbage shredded
- 1/2 cup vinaigrette Chipotle Honey Lime
- 3 tomatoes chopped
- 1/2 white onion chopped
- 1 clove garlic minced
- 1 jalapeño seeded and chopped
- 1 handful chopped cilantro about 1/4-1/2 cup
- 1/2 lime juiced, zested
- salt
- pepper
- 1/2 cup sour cream or greek yogurt
- 1/2 cup mayonnaise
- 1/2 lime juiced
- 1/2 teaspoon chipotle puree or a couple shakes of chipotle or chile powder

## Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 72 grams
3. Cholesterol: 25 milligrams

4. Fat: 22 grams
  5. Fiber: 7 grams
  6. Protein: 7 grams
  7. SaturatedFat: 5 grams
  8. Sodium: 480 milligrams
  9. Sugar: 14 grams
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