



Spicy Fish Tacos

Using Cream of Jalapeño Soup



Makes:
4 Tacos



Total Cook Time:
25 Minutes

Ingredients:

- 2 cups** All-purpose flour, separated
- ½ cup** Cornmeal
- 6 oz** Blount's Cream of Jalapeño Soup (Item#77037)
- 1 lb** White Fish
- 4** Corn or Flour Tortillas (we used corn)
- Mango Salsa
- Sriracha

Cooking Instructions:

1. In a small bowl, add 1 cup of the all-purpose flour.
2. In another small bowl, add the 6 ounces of Blount Cream of Jalapeno soup.
3. In a third small bowl, add the remaining cup of all-purpose flour and the cornmeal and mix until fully incorporated.
4. Add the fish to the bowl with the all-purpose flour. Coat the fish in the flour and then shake off the excess.
5. Add the flour coated fish to the cream of jalapeno soup. Gently coat the fish with the cream of jalapeno until completely covered. Shake off the excess and add to the flour-cornmeal bowl.
6. Gently drop the prepared fish into the deep fryer set to 350°F and fry until golden brown, internal temp of 145°F.
7. Toast tortillas.
8. Place fish on toasted tortilla, top with mango salsa, and a drizzle of sriracha.

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