



cumin paprika fish tacos
with ginger mango sauce





Ingredients

To marinate:

250g of tilapia fillet	1/4 teaspoon of dried thyme
1 teaspoon of paprika	1 tablespoon of balsamic vinegar
1/2 teaspoon of cumin	2 tablespoons of soy sauce
1/4 teaspoon of black pepper	

For the breading

1 cup of bread crumbs	1 teaspoon of cumin
2 eggs	1 teaspoon of coriander spice

For the ginger mango sauce

1 1/2 cups of cubed mango	Dash of salt and pepper
1 cup of mayonnaise	1 heaped teaspoon of minced ginger
1/4 teaspoon of chili flakes	

Method

Begin by marinating the fish. Place the fillet in a bowl and then add in the marination ingredients. Mix and let this marinate for an hour.

Once done, slice.

Mix the breadcrumbs with the cumin and coriander as well as a dash of salt. Dip the fish into whisked eggs, then the crumbs, then proceed to fry about 2-4 minutes until cooked through. Set aside. For the sauce, puree your mango and then mix in the other ingredients and you are done. Proceed to assemble.

Lay your taco, then a slice of lettuce, a slaw (or kachumbari would do), the fish, more sauce and then garnish with some fresh dania



SERVE WITH: on their own or with your fave drink

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/cumin-paprika-fish-tacos-with-a-ginger-mango-sauce/>

YouTube Video: https://youtu.be/l_VFXedQe-A