

BAJA FISH TOSTADAS



Prep Time: 15 minutes

Cook Time: 10 minutes

Total Time: 25 minutes

Serves: 2 (3 tostadas per serving)

INGREDIENTS

2 cans (each 12 oz) Sprite® (cold), divided
6 Charrras® Tostadas Original
1/4 cup all-purpose flour
2 tsp baking powder
1/2 tsp salt
1/4 tsp garlic powder
1/4 tsp ground cumin
Canola oil, for frying
10 oz white-fleshed fish, cut into 2-inch chunks
1/4 cup sour cream
1 tbsp chopped canned chipotle peppers with adobo sauce
1 cup shredded cabbage
1/2 cup guacamole
1/2 cup diced tomatoes
Lime wedges, for serving

INSTRUCTIONS

1. In medium bowl, whisk together flour, baking powder, salt, garlic powder and cumin. Whisk in 1/2 cup cold Sprite® just until combined.
2. Pour enough oil into high-sided skillet to reach 2 inches up sides of pan. Heat over medium heat until shimmering or instant-read thermometer registers 350°F.
3. In 2 batches to avoid overcrowding, using tongs, dip fish in Sprite® batter, letting excess drip back into bowl. Transfer to hot oil. Fry, turning occasionally, for 4 to 6 minutes or until fish is golden brown all over. Drain on paper towel-lined plate.
4. In small bowl, stir together sour cream and chipotle until blended.
5. To serve, top each tostada with cabbage. Top with crispy fish. Garnish with guacamole, adobo sour cream and tomatoes. Serve with lime wedges and pair with remaining Sprite®.

Tip: Cod, haddock, tilapia or halibut are all good options to use in this recipe.