

Vegan Baja Fish Tacos with Mango Salsa

Ingredients

- One batch of [Vegan Fish](#)
- 1 cup purple cabbage, thinly sliced
- Vegetable oil, for frying
- Taco-sized tortillas

For the Mango Salsa

- 1 large ripe mango
- 1 jalapeño
- ¼ medium purple onion
- 1 clove garlic
- A few sprigs of cilantro
- 1 lime
- Salt and pepper, to taste

For the Batter

- ½ cup all-purpose flour
- ½ tsp. baking soda
- 1 tsp. garlic powder
- ½ tsp. smoked paprika
- ½ tsp. salt
- ¼ tsp. black pepper
- ½ cup carbonated water

Steps

1. First prepare the mango salsa. Peel and core the mango, and chop it into small cubes. Remove the seeds from the jalapeño, and mince it along with the garlic. Dice the onion, and finely chop the cilantro, stems and all. Place it all in a mixing bowl along with the zest and juice of one lime. Season with salt and pepper to taste, mix well, and place in an air-tight container in the fridge until serving.
2. Heat a pot of vegetable oil to 350°F (175°C). While you wait for your oil to heat, chop the fish fillets into slices. Prepare a baking sheet with a metal cooling rack on top. In a mixing bowl, combine all the dry ingredients for the batter and whisk together. Add the soda water and whisk. Once the oil is hot, dip a piece of the fish into the batter, shaking off any excess batter and place into the oil. Work in



batches so you don't over-crowd the pot. After a couple minutes, flip the pieces of fish over in the oil and let fry for another minute or so. Transfer the cooked fish onto the prepared baking sheet, and repeat until you've fried all the fish.

3. To assemble the tacos, add some chopped cabbage to the center of a tortilla. Lay a couple pieces of the fried fish, and top generously with mango salsa. Serve with wedges of lime, if desired.