What's Cooking: Tacos de Pescado con Jalapeno

Posted: Apr 30, 2015 8:58 PM EDT
Updated: May 01, 2015 2:38 PM EDT

Reported by Sarah French CONNECT

CHESTNUT HILL, Mass. (WHDH) - Are you ready for a fiesta? Cinco-de-mayo is right around the corner! What's Cooking shows you how to make taco de pescado, fish tacos, from **Besito in Chestnut Hill.**

Tacos de Pescado con Jalapeno (feeds 4)

Ingredients:

- 16oz Your favorite fish (Cod, Tilapia, snapper, Flounder, Mahi Mahi, Chilean sea bass, halibut)
- 6oz Shredded lettuce
- 8oz Pico de Gallo
- 8oz Jalapeno cream salsa
- 2oz Queso fresco
- 1oz Fresh chopped cilantro
- 12 each Warm corn or flour tortilla

Pico de Gallo Ingredients

- 5oz Dice tomatoes
- 1oz Dice white onion
- 1oz Chopped Cilantro
- 1oz Chopped fresh jalapeno chile
- 1 each Lime (squeezed used only the juice
- Salt To Taste

Jalapeno cream salsa Ingredients:

- 8oz Sour cream or Mexican cream fresh
- 1 each Fresh jalapeno chile
- 1 each Lime (squeezed used only the juice)
- Salt to taste

Steps to Make: Preparing Fish

1. Cut the fish in a 2 inch strips
2. Soak the fish strips in milk
3. Dust the fish strip in an all-purpose flour

Steps to cook the fish:

1. In a 1 inch diameter by 4 inch deep sauce pan fill halfway with oil (use you favorite oil)
2. Over a medium flame, heat the oil and deep fry the fish strip
3. Take out the fish strip from the hot oil and add salt and pepper to season it.

Plating:

1. Warm the tortillas in a Comal (iron flat top) or Pan