



UNLOCK THE MAGIC OF YOUR CONVECTION KITCHEN!

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CONVECTION BROIL FISH TACOS

Before turning the oven to the Broil mode arrange the oven racks so one rack is close to the top heating element but not too close to avoid burning the food.

For easy clean-up line a rimmed baking sheet with foil, shiny side down and be sure to have the sauce and other ingredients ready for quick assembly once the fish is cooked. The tortillas can be steamed in a Combi steam oven or heated on the cooktop.

INGREDIENTS

Fish

1 ½ lbs wild Alaskan cod fillets or other firm fish
2 tsp Old Bay seasoning or chili powder
1 tbsp vegetable oil

Sauce

½ cup sour cream
¼ cup mayonnaise
1 lime, juice only
1-2 tbsp Chilis in Adobo sauce

Filling

1 package prepared coleslaw
Optional
Thinly sliced radish
Sliced avocado

PREPARATION

The oven will heat quickly in the Convection Broil mode and the fish will cook in approximately 5 minutes, so begin by mixing the sauce ingredients, assembling the filling, and preparing the optional garnishes. I find the smoky flavor of chilis in Adobo sauce compliments fish tacos really well but you may



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prefer another type of hot sauce.

Heat the oven in the Convection Broil mode at 450 degrees.

Place the fish on a rimmed baking sheet lined with foil, shiny side down. Season with your preferred topping and drizzle a little oil over each fillet. Place in the oven and cook for 3-4 minutes until the fish is seared and flaking naturally.

Remember, it's important to keep the oven door closed when broiling.

Place a heaping tablespoon of sauce on a warmed tortilla, top with the coleslaw and some broiled fish.

Makes 6 tacos

WRITE YOUR NOTES: