



## Air Fryer Blackened Fish Tacos

Recipe By UNICOI PRESERVES

SERVES: 4

### FISH TACOS:

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|--|--|
| <input type="checkbox"/> 1 lb. bag mahi mahi filets, <i>defrosted</i>      | <input type="checkbox"/> blackening seasoning                |
| <input type="checkbox"/> 3 tbsp. Laura Lynn unsalted butter, <i>melted</i> | <input type="checkbox"/> Sriracha mayonnaise                 |
| <input type="checkbox"/> 8 flour tortillas, <i>street taco size</i>        | <input type="checkbox"/> Laura Lynn canola oil cooking spray |
| <input type="checkbox"/> 2 key limes, <i>quartered</i>                     |  |

### DIRECTIONS:

- 1. Pat fish dry with paper towels, then cut fish filets in half lengthwise.
- 2. Brush both sides of fish with butter, then sprinkle all sides of the fish liberally with blackening seasoning, gently press into the fish.
- 3. Spray air fryer basket with cooking spray. Place fish in air fryer, do not overlap or crowd basket.
- 4. Air fry at 400°F for 5-6 minutes. Fish is done when internal temperature reaches 140°F. Remove fish from air fryer with spatula or tongs.
- 5. Warm tortillas, covered with a damp paper towel, in microwave 15-20 seconds.
- 6. To assemble tacos, top each tortilla with 1 piece of fish, slaw, a drizzle of sriracha mayonnaise and a squeeze of key lime.

### CABBAGE & APPLE SLAW:

- |   |   |
|---|---|
| <input type="checkbox"/> ½ cup Laura Lynn mayonnaise                        | <input type="checkbox"/> 1 apple, <i>diced</i>                      |
| <input type="checkbox"/> 4 tbsp. Unicoi Preserves Apple Cider Pepper Spread | <input type="checkbox"/> ¼ cup cilantro, <i>roughly chopped</i>     |
| <input type="checkbox"/> ½ tsp. kosher salt                                 | <input type="checkbox"/> 2 tbsp. jalapeño, <i>diced</i>             |
|   | <input type="checkbox"/> 1 (14 oz.) bag tri-color deli coleslaw mix |

### DIRECTIONS:

- 1. Make the dressing by whisking together mayonnaise, Apple Cider Pepper Spread, and salt in a small bowl.
- 2. In a large mixing bowl, combine apple, cilantro, jalapeño and coleslaw mix. Pour the dressing over the veggies and stir to combine.

*No air fryer? Spray an aluminum foil lined baking sheet with cooking spray and bake fish in a preheated 400° oven 8-10 minutes.*

**Did you make this recipe?**

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