



# AF Baja Fish Tacos

Author: Bob and Robin Young

Categories: Main Dish - Air Fryer, Main Dish - Seafood, Soup/Chowder

Servings: 6

Description: adapted from patijinich.com This is really a good fish taco recipe.

Preparation Time: 15 minutes

Start to Finish Time: 37 minutes

## Ingredients

3 Egg Whites

1 c All-Purpose Flour

plus extra flour for  
dusting the fish

1 t Celtic Sea Salt or to  
taste plus more to

season the fish

1/2 t ground Cumin

1 c Mexican light beer,  
Dos Equis Lager is good

1 lb mild firm White Fish  
such as Cod, as filets or  
cut into 1×4-inch strips

Freshly ground

Tellicherry Black Pepper  
to taste

Ingredients - Sauce

1/2 c Mayonnaise

2 t Sriracha

1 T fresh Lime Juice

chopped Cilantro

## Directions

1) Preheat the AirFryer to 400° F. About 10 minutes. While the AirFryer is preheating, season and flour the fish strips. Season lightly with salt and pepper. Place flour on a plate, and gently press each fish strip into the flour, flip over and flour the other side. Tap off excess flour and place on a rack.

2) In the bowl of a standing mixer, set with the paddle attachment, beat the egg whites at medium speed until stiff, but not dry, peaks form. Remove the bowl from the mixer. In another bowl, combine the all-purpose flour with the salt and cumin and whisk in the Mexican beer. In 4 additions, gently fold the flour mixture into the egg whites, taking care not to deflate the egg whites.

3) When the AirFryer is hot, one by one, dip the floured fish filets or strips into the batter and immediately, but gently, place on the basket. Spray with oil. Add as many as you can without crowding. AirFry for 12 minutes then check and make sure they are not burning. Turn over, spray with oil and cook for another 10 minutes or until golden brown. Remove with tongs - the type with the heat-proof coating on the ends are best - or a spatula. Cover loosely with foil to keep warm.

4) In a small bowl, mix the mayonnaise, Sriracha, lime juice and cilantro. Taste and adjust as necessary. Set aside. Serve on a warmed flour or corn tortilla with the Mayonnaise Sauce. Optional, sliced fresh avocado, pickled red onion and a jalapeño marinated in fresh squeezed lime juice and salt to taste.