

Crispy Fish Tacos – *Pescadillas*

Ingredients (for a dozen)

2 cans tuna fish, drained
2-3 tomatoes; washed, stem spot removed, and chopped (approximately 2 cups)
½ white onion; peeled, and chopped
1 clove garlic; peeled, and finely chopped
¼ cup parsley, leaves only; washed, and chopped
2 bay leaves
1 tsp dry oregano; crumbled
2 tbsp olive oil
¼ cup water
Salt and pepper, to taste
12 corn tortillas; freshly made or warmed
Oil for deep frying

Condiment

½ small cabbage; shredded, washed, and drained (approximately 4 cups)
½ red onion; peeled, and sliced thinly
Habaneros or *serrano* peppers, optional, to taste; washed, stem and seeds removed, and thinly sliced
4 limes; washed, two halved, and two cut into wedges
1 tsp salt, or to taste
1 avocado; washed

Prepare the condiment: in a non-reactive container, mix cabbage, red onions, hot peppers (if using), salt, and the juice of the two halved limes. Cover and keep in the fridge until serving time.

Prepare filling: In a large pan, warm up olive oil over medium heat; add onions and sauté for a few minutes, until translucent. Add garlic and cook, stirring, for a few seconds, then incorporate tomatoes. Allow to cook for five minutes, stirring occasionally, then add bay leaves, crumbled dry oregano, and water. Stir to incorporate, then reduce heat to low, and cover pan, allowing to cook for ten minutes. Uncover pan, and add drained tuna; stir to incorporate, then add chopped parsley. Season with salt and pepper, to taste, and cook for a couple more minutes, stirring to avoid burning, until there is no liquid at the bottom of the pan, then remove from heat; discard bay leaves.

Assemble tacos: Scoop some tuna filling onto a warm tortilla, spreading on one half, and leaving a rim around the edge (photo below, left). Fold empty half over, to form a half circle, then secure with toothpicks (second photo, below). Repeat with other tortillas and filling, to get twelve tacos. **Fry**

tacos right before serving: Warm up a good amount of oil for deep frying in a small pot over high heat; once oil starts rippling, reduce to medium-high. Carefully fry tacos in batches for one or two minutes per side, until crispy and golden brown (third photo), then transfer to paper towels, to drain excess oil (fourth photo). **To serve:** Remove cabbage mix from the fridge; peel and slice avocado. Place slices of avocado, a couple of lime wedges, and two tacos on each plate. Remove toothpicks from tacos, then add some cabbage condiment inside (photo below, right):

