



## BigFish Brand™ Chilli & Lime Goujon Tacos

This recipe is really easy. Just combine a few simple ingredients to make a fresh tasting and totally yummy BigFish take on a classic Mexican favourite. Serve with coleslaw on the side - make fresh at home or use a good quality shop bought version.

### Serves 2

**Preparation time:** Ten minutes prep plus up to 16 mins cooking (depending on method used)

### You will need

1 pack BigFish Brand Chilli & Lime Goujons  
1 packet small soft tortillas  
5-6 cherry tomatoes, sliced  
½ avocado, sliced  
1 lime  
1 tsp olive oil  
salt and pepper to season  
Sour cream with freshly chopped chives and coleslaw to serve



### For the coleslaw

100ml mayonnaise  
zest and juice of half a lemon  
1 tbsp cider vinegar  
1 tbsp mustard, wholegrain if possible  
Half a white cabbage, shredded  
Half a red cabbage, shredded  
1 carrot, grated  
Half a red onion, thinly sliced  
Salt and pepper to taste

### **Method**

Cook BigFish Brand goujons as instructed.

In a bowl, combine the tomatoes and avocado with a squeeze of fresh lime, drizzle of olive oil and pinch of salt and pepper and leave to one side until you're ready to serve.

Once the goujons have finished cooking, place the tortillas onto a microwavable plate and heat in the microwave for 30 seconds, or as instructed.

To serve, layer coleslaw, tomato and avocado salad, sour cream and salmon goujons onto a soft tortilla, wrap together and enjoy.

*For the coleslaw:* In a bowl, whisk together the mayonnaise, lemon, vinegar, mustard and salt, and season with cracked black pepper. Add the remaining ingredients and mix well.