

Cut along line

Fold along line



Yuengling GOLDEN PILSNER

FISH TACOS WITH MANGO SLAW

Taco Ingredients

- 1 lb cod, halibut, or mahi mahi fish fillets
 - 3 tbsp canola oil
 - ½ cup Yuengling Golden Pilsner
 - 1 tbsp chili powder
 - 1 tbsp paprika
 - 1 tbsp cumin
 - 1 tsp red pepper flakes
 - 1 tsp salt
 - 1 tsp pepper
 - 6 flour tortillas
- Optional*
- Avocado slices, for serving
 - Fresh cilantro, chopped, for serving
 - Sour cream, for serving

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Slaw Ingredients

- 1 mango, diced small
- 1 cup red cabbage, sliced thin
- ½ cup red onion, sliced thin
- ¼ cup fresh cilantro, chopped
- Lime juice from ½ of a lime
- 1 tbsp canola oil
- 1 tsp salt

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Directions

1. In a small mixing bowl, whisk together the canola oil, pilsner, chili powder, paprika, cumin, red pepper flakes, salt and pepper. Place the fish in a gallon size Ziploc bag and pour in the marinade.
2. Close bag and work the marinade so all of the fish is coated. Refrigerate for 20-25 minutes. (No longer than 30 minutes.)
3. Combine slaw ingredients into a mixing bowl, mix, and set aside in the refrigerator.
4. Preheat grill to medium-high heat and generously oil the grates. Place fish fillets on grill and cook through, approximately 3-4 minutes per side depending on thickness.
5. Transfer to cutting board and break fish into pieces and serve in warmed tortilla shells and top with slaw and other optional toppings.

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