



Recipes by Peter

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Air Fryer Baja Fish Tacos

INGREDIENTS FOR THE AIR FRYER BAJA FISH TACOS

Ingredients

- * Good Quality Fish Sticks (Two Per Taco)
- * Corn Tortillas (Two Per Taco)
- * Sour Cream
- * Shredded Cabbage – I used the tri-color cabbage used for coleslaw)
- * Green Onion
- * Cilantro
- * Limes
- * Jalapeno (Optional)
- * Guacamole
- * Pickled Red Onions (Recipe Below)
- * Baja Sauce (Store Bought)
- * Salsa (My Salsa Pedro Recipe is Below)

Ingredients - Pickled Red Onions

One Red Onion Sliced in Half and then each half is Sliced Thinly

1 Cup of White Vinegar

1 Cup of Water

1/3 Cup of Sugar

1 Tablespoon of Salt

Slice onions and place in heat-proof jar.

Pour all ingredients into a pan and heat until the sugar and salt have melted.

Pour the heated ingredients over the sliced onions.

Let sit for 30-60 minutes.

Enjoy

Ingredients – Salsa Pedro

1 28 oz Can Rotel Tomatoes with the Mild Green Chilis
1 14 oz Can Fire Roasted Tomatoes
1 Bunch of Cilantro
2 Green Onions
½ Teaspoon of Garlic Powder
½ Teaspoon of Salt
½ Teaspoon of Sugar
½ Medium Onion Sliced into Pieces (white, red, yellow)
Juice of 1 Lime (if it's a large lime, use the juice from ½ of the lime)

Place the juice from the canned tomatoes (both cans) into the blender.
Using kitchen shears, cut up the cilantro into the blender, leaves and stems
Do the same with the green onions
Add the chopped onion
Add the spices, sugar and salt

Blend this until liquefied

Place the tomatoes in the blender and PULSE 4-5 times.

Done

Tacos

Preheat the air fryer for at least five minutes at 400. Follow your fish stick package cooking instructions for air frying (temp and times.) Be sure to spray some oil on both sides of the fish sticks before air frying. This makes them crispy.

While fish sticks cook, heat the tortillas. I spray a bit of oil in the skillet and on the tortillas. Heat until the tortillas have some color and are toasted.

Using two tortillas each, assemble the tortillas as you wish, using the condiments you like.

Enjoy!