

Baja Fishless Tacos | Plant-Based

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 50 minutes

Step 1: Preparing Your Mise en Place

- 1 (10.1-oz) pkg Gardein Fishless Filets
- 1/2 cup Wine Pickled Onions
- 1/4 cup Citrus Cilantro Aioli
- 1 1/2 cups shredded cabbage

Prepare the Fishless Filets according to package instructions, flipping them when they are cooked halfway through to ensure even crispness. While the filets are baking, prepare your mise en place.

Assemble the Wine Pickled Onions, Citrus Cilantro Aioli and shredded cabbage.

Step 2: Assembling the Tacos

- 6 to 8 corn tortillas
- cilantro sprigs, for garnish
- 1 lime, sliced in wedges, for garnish

To soften the tortillas, lightly steam them or put them in the oven for one minute.

Assemble the tacos by first cutting each filet in half. Next, a couple of spoonfuls of the aioli and then top with the shredded cabbage and wine pickled onions. Garnish with fresh cilantro and serve immediately.

Serve the tacos with extra aioli, lime wedges and your favorite hot sauce.