



Beer Battered Catfish Tostadas with Mango Cabbage

SERVINGS 4 ⌚ PREP TIME 35 mins COOK TIME 35 mins

INGREDIENTS

For The Fish

- 1 1/2 pound catfish slices into 1-inch pieces
- Salt and **La Fe Black Pepper** to taste
- 1 1/2 cup flour
- 12 ounce lager style beer
- 1/3 teaspoon cayenne pepper or chipotle powder
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon **La Fe Cumin**
- **La Fe Sazón**

For The Mango Cabbage

- 4 cups shredded red cabbage

- 1 large mango sliced into thin strips
- 1/2 red onion sliced thin
- 2 red fresno peppers; deseeded and sliced or jalapeno peppers can be substituted
- 1/3 cup cilantro plus more for garnish
- 4 tablespoons **La Fe Lime Juice**
- 4 tablespoons olive oil
- Salt and **La Fe Black Pepper** to taste

You Will Also Need

- 3 cups **La Fe Vegetable Oil** for frying
- 8 **La Fe Corn Tortillas**
- Lemon or lime wedges
- **La Fe Mexican Crema**

DIRECTIONS

1. After slicing the catfish, season it lightly with salt and La Fe black pepper. Cover and chill until ready to use. If using frozen catfish, defrost for a couple of days in the refrigerator and blot off any excess moisture with paper towels.
2. In a bowl, combine the flour, teaspoon smoked paprika, teaspoon garlic powder, teaspoon onion powder, teaspoon salt, teaspoon La Fe pepper and teaspoon Cayenne pepper, teaspoon La Fe cumin, and La Fe sazón. Stir to combine then whisk in the cold beer until mostly smooth. Cover and let sit for up to 1 hour.
3. In a bowl, combine all of the ingredients for the mango cabbage slaw in the order listed. Season to taste with salt and La Fe black pepper. Cover and chill until ready to serve.
4. Preheat the oven to 200°F. In a medium saucepan, preheat 3 cups of La Fe vegetable oil to medium heat for about 8 to 10 minutes. You want a temperature of at least 350°F.
5. Fold the catfish pieces into the batter until evenly coated. When oil is hot, gently drop in 3 to 4 pieces of fish into oil. Fry for 3 to 4 minutes, turning as needed. Transfer onto a metal rack lined with a baking sheet. Keep warm in the oven until all the fish is fried. To serve, add some slaw onto La Fe corn tortillas, add 3 catfish nuggets. Garnish with cilantro, lemon/lime wedges, hot sauce and La Fe Mexican crema.