



CRISPY ONION MAHI TACOS



Grilled flour tortillas topped with blackened mahi mahi, **Battered Onion Petals** and creamy coleslaw, garnished with sliced scallions. Yield: 1 Serving

Ingredients:

9 Each	Battered Onion Petals [#0293320], Prepared According to Package Directions
3-1.5 Oz.	Mahi Mahi Fillets
¼ Cup	Blackened Seasoning
¼ Cup	Vegetable Oil
3 Each	Flour Tortillas, Grilled
½ Cup	Creamy Coleslaw, Prepared
Garnish	Scallions, Sliced

Directions:

1. Season the mahi mahi fillets with blackened seasoning.
2. Heat the vegetable oil in a small sauté pan on medium-high heat, then sear them for 1-2 minutes on each side, or until desired doneness.
3. Top each flour tortilla with equal amounts of coleslaw, mahi mahi, and **Battered Onion Petals**.
4. Garnish with scallions.

