

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.