



BRIAN KELLEY & TYLER HUBBARD

# Cajun Fish Tacos

THE FLORIDA GEORGIA LINE STARS OFFER 'THE ULTIMATE' DISH FROM THEIR NEW NASHVILLE RESTAURANT FGL HOUSE

- 1 lb. skinless catfish, snapper or mahimahi fillet
- 1 tbsp. Cajun seasoning
- 3 tbsp. vegetable oil
- 8 (6-in.) flour tortillas
- 1 cup packed thinly sliced white cabbage
- 1 cup packed thinly sliced kale
- 2 tbsp. chopped fresh cilantro
- ½ cup bottled ranch dressing
- 1 tbsp. chopped chipotle peppers in adobo sauce (from 1 can)
- 1 tbsp. fresh lime juice, plus 4 lime wedges
- 8 grape tomatoes, sliced

## food HACK

To get a golden, crisp crust, pat the fillet dry with a paper towel before cooking. Moisture will cause the fish to steam—not sear—in the pan.

1. Place fish on a cutting board, and slice lengthwise into 2-oz. portions (about 1x4-inch), making a total of 8 pieces. Sprinkle the bone side of fish evenly with Cajun seasoning.
2. Heat oil in a nonstick skillet over medium high. Place fish, seasoned side down, in skillet, and cook until golden brown, 3 to 4 minutes per side. Transfer to a plate, and discard oil. Heat tortillas, 1 to 2 at a time, in skillet until warm, about 5 seconds.
3. Combine cabbage, kale and cilantro in a large bowl. Stir together ranch dressing, chipotle peppers and lime juice in a separate bowl until well blended. Add ¼ cup dressing to cabbage mixture; toss to coat evenly.
4. Place tortillas on plates, and top with fish and slaw; drizzle with remaining dressing. Top with tomatoes; serve with lime wedges.

**Serves:** 4

**Active time:** 25 minutes

**Total time:** 25 minutes

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