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"Bomber" Fish Tacos

When we are trolling we catch miscellaneous cods and rockfish. One of our favorite easy meals is fish tacos. We call these fish ?bombers?. We make 2 varieties, Asian & Mexican. You can use any variety of fish for these including salmon, Alaska cod and shrimp all great choices.

Slaw:
3 cups Finely Chopped Green Cabbage
1 cup Rice Wine Vinegar
1/4 cup Sugar

2 cups Cooked Steamed Rice (White or Brown)

2 tbsp Olive Oil
2 cups Chopped Onion
1 lb Boneless Fish Fillet / Shrimp
1/2 Red or Yellow Pepper Sliced (optional)
1 tbsp Mined or Chopped Garlic
1 tsp Garlic Salt
2 tbsp Water
1 pkg ?A Taste of Thai? Spicy Peanut Bake or
1/2 pkg Chicken Fajita Mix
1pkg Flour Tortillas Burrito Size
Extras: Salsa & Taco Sauce, or Mae Ploy Sweet Chilli Sauce, & ?A Taste of Thai? Peanut Sauce
Cook rice and keep warm.

Combine finely chopped green cabbage, rice wine vinegar and sugar to make ?slaw?. Mix thoroughly and put in seal-able container refrigerate.

In medium skillet saute onions in olive oil, on low/medium heat until onion start to soften. Next add fish, peppers, garlic, salt, and water, cover let cook until fish flakes apart. Remove cover and add either ?A Taste of Thai? Spicy Peanut Bake or Chicken Fajita Mix. Continue cooking 2 to 3 minutes uncovered, stirring in seasoning. Turn off heat, & cover.

Warm Tortillas

Assemble ?Bomber Tacos?: In warm tortilla put rice, add fish then slaw and top with your favorite ?extras?.