

# Fish Taco Salad

## Ingredients

1/2 cup tartar Sauce  
1/2 cup salsa  
Vegetable oil  
1 lb cod or Pollock fillets, cut into pieces  
3/4 cup fish/seafood fry mix  
1 tsp Old Bay seasoning  
1 bag mixed salad greens  
2 tomatoes, chopped  
2 avocados, peeled & thinly sliced

## Directions

Dressing: Blend tartar sauce and salsa. Refrigerate until ready to serve with salad.

Pour oil into large skillet, filling no more than 1/3 full. Heat on medium-high to 375°F. Coat and fry fish with fish fry mix as directed on package. Cook slightly. Sprinkle with Old Bay.

Toss salad greens, tomatoes, and avocados in large bowl. Divide among serving plates. Top with tasty fried fish and serve with saucy dressing.

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