



## Recipes

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### Cajun Catfish Tacos

Serves 1

#### Ingredients:

- 1 Mission® 5" White Corn Taco Shell (10105)
- 6 oz. Flour-seasoned Catfish Filets
- 2 oz. Spicy Slaw (see Related Recipe)

#### Directions:

1. Place dredged catfish filet in deep fryer until golden brown.
2. Heat Mission® White Corn Taco Shell.
3. Fill with catfish filet and top with Spicy Slaw.

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### Spicy Slaw

Prep Time: 25 Minutes

Serves 1

#### Ingredients:

- 1/8 head Green Cabbage , shredded
- 1/8 Carrot , julienned
- 1/8 head Red Cabbage , julienned
- 1/8 Red Onion , thinly sliced
- 1/8 Green Onion , julienned
- 1/8 Red Bell Pepper , julienned
- 1/8 Napa Cabbage , julienned
- 1/8 Red Serrano Pepper , minced
- 1/3 oz. Mayonnaise
- 1/8 oz. Creole Mustard
- 1/6 tsp. Apple Cider Vinegar
- 1/3 tsp. Juiced Lemon

#### Directions:

1. Combine vegetables in a large bowl.
2. Mix remaining ingredients in separate bowl to make the dressing.
3. Pour dressing over vegetables. Toss gently. Chill.