

# The BBQ Baker, Out of the Ord

## Barra Taco's (Two Recipes)

### My simple Barramundi Soft Taco's

#### Ingredients:

- Barra Fillets
- Taco Seasoning
- Coles Kaleslaw (pre packaged salad mix)
- Tortilla's
- Dare to be fancy with extra's like avocado, coriander, fresh chilli and lime.



#### Method:

1. Cut Barra into chunks and sprinkle with desired amount of taco seasoning.
  - a. We use about a half sachet - or if we forget to buy taco seasoning or your trying not to waste food #nowaste - leftover burrito or fajita seasoning works also.
  - b. Our little boy Tommy can't hack the Mexican seasoning so we cook some plain Barra for him before cooking ours.
2. Heat pan with a little olive oil then fry the Barra until cooked, about 5 minutes, place in a bowl and set on the table.
3. Prepare Kaleslaw in a salad bowl and set on the table.
4. Heat tortilla's in microwave for 10 seconds.
5. Make to eat at the table.

## Donna Hay's Tequila and Lime Fish Taco's

*Slightly altered from her 'The New Easy' cookbook – great book!*

### Ingredients:

- ¼ cup tequila
- ¼ cup fresh lime juice
- 1 tablespoon caster sugar
- 1 teaspoon dried chilli flakes
- Pinch of salt
- A couple of barra fillets (pending size)
- Tortilla's
- 1 – 2 Avocado's, diced
- Coriander leaves



### *Pickled Cabbage Salad*

- 1 white onion, thinly sliced
- 2 cups of shredded drumhead cabbage

### Method:

1. Combine tequila, lime, sugar, chilli flakes and salt
2. Place fish in a shallow tray and pour half the mixture on top, allow to stand for 20 minutes to marinate.
3. Make the pickled cabbage salad by placing the sliced onion and cabbage in a container with a tight lid and pour over the remaining tequila/lime mix. Shake to combine, place in fridge till ready to serve.
4. Heat oil in a frying pan and cook the barra as fillets, skin side down first until cooked through, set aside.
5. To make taco's top the tortilla's with the cabbage salad, avocado, fish and coriander.

Find online: [Here](#) at the [BBQbaker.com](http://BBQbaker.com)

Or see Donna Hay's [website](#)