

# Beer Battered Cod with Firecracker Slaw, Refried Black Beans, and Sweet Potato Fries

## Ingredients:

### Beer Battered Cod

Item 11618 2 ea. Beer Battered Cod Taco Portions

Item 32440 3 ea. 6" Flour Tortillas

Item 11255 6 oz. Sweet Potato Fries

### Firecracker Slaw

Item 30450 1lb. Coleslaw mix

Item 31495 10 ea. Radish (thinly sliced)

Item 31070 ½ ea. Jumbo Red Onion (julienned)

Item 31066 3 ea. Jalapeno Peppers (julienned)

Item 31291 2 Tbsp. Red Bell Pepper (diced)

Item 26200 3 oz. Cider Vinegar

Item 42987 1 tsp. Crushed Red Pepper

Item 41041 2 Tbsp. Granulated Sugar

Item 33435 3 Tbsp. Mayonnaise

Salt and pepper to taste

### Refried Black Beans

Item 56234 1 cup Black Beans (canned)

Item 10190 1 Tbsp. Butter

Item 31070 1 Tbsp. Minced Onion

Item 30700 1 ea. Garlic Clove (minced)

## Directions:

Deep Fry cod taco portions according to directions. Warm (3) tortillas on grill or sauté pan. Roughly chop cod taco portions and divide evenly between tortillas.

Top with firecracker slaw and serve with refried black beans and sweet potato fries

Make a dressing by combining vinegar, sugar, and crushed red pepper and mix until sugar is dissolved. Once sugar is dissolved, mix in mayonnaise. Combine remaining ingredients and pour dressing over the mix.

Refrigerate slaw for (4) hours prior to serving. Mix thoroughly prior to serving.

Melt butter in a hot sauté pan. Sauté onion and garlic until softened. Add beans and mash until desired texture is reached. Cook over medium heat for 3 to 4 minutes. Salt, pepper, and cumin to taste