



SERVES 4

FAMILY FAVOURITES

CHIP SHOP COD TACOS

WHAT YOU'LL NEED

- 1 Pack of Young's Chip Shop Battered Cod 440g
- 4 Hard shell tacos
- 1 Pack of mixed salad with red cabbage

SMASHED AVOCADO:

- Juice of 1 lime
- 1 Tsp soured cream
- 1 Tbsp chopped coriander

SALSA:

- 6 Chopped cherry tomatoes
- ½ Diced red onion
- ¼ Sliced red chilli
- 1 Tbsp Sherry vinegar
- 1 Tbsp chopped coriander

HOW TO MAKE IT

1. Cook the Young's Chip Shop Battered Cod to pack instructions
2. When the cod is cooking, finely chop the cherry tomatoes, red onion, red chilli and add the sherry vinegar and chopped coriander - mix together
3. Smash the avocado and mix with the juice of one lime, the soured cream and coriander
4. When cooked, leave the cod for a few minutes and then portion into four pieces per fillet
5. Add your delicious salad to the taco shells
6. Put just the right amount of salsa and smashed avocado in the taco shell and serve with soured cream
7. Enjoy with all the family - **boom!**

