



Servings 4

Prep Time 20 min

Cooking Time 25 min

Ritz Cracker Walleye Tacos



Directions

Step 1

In a bowl, combine shredded cabbage, mayo, lime juice, salt to taste and celery seed. Cover and chill.

Step 2

Place Ritz crackers in a zip-top bag and crush with a rolling pin. Pour crushed crackers into a wide bowl or deep dish, and then combine with Panko breadcrumbs and blackened seasoning. Taste the coating mixture to adjust seasoning. In another bowl, beat eggs. In a third bowl, add the flour.

Step 3

In a frying pan, heat 1 inch of oil to 325° Fahrenheit. Meanwhile, first lightly coat walleye with flour, then in the egg and then in the Ritz Cracker mixture, gently pressing the coating onto the fish. When the oil comes to temperature, fry coated fish until golden on both sides, flipping halfway through. Drain on paper towels and keep warm until you finish frying the rest of the walleye.

Step 4

Break fish into smaller pieces and serve on warmed tortillas with slaw, sliced avocado, cilantro, pickled jalapenos and hot sauce or salsa.

Ingredients

4 walleye fillets
16 Ritz Crackers
⅔ cup Panko breadcrumbs
⅓ cup of all-purpose flour
2 eggs
2 tsp. blackened seasoning, or to taste
2 cups shredded green cabbage
3 tbs. mayonnaise
2 tbs. lime juice
Pinch of salt
⅛ tsp. celery seed
Frying oil
Stack of taco-size flour tortillas
Sliced ripe avocado
Fresh cilantro
Pickled sliced jalapenos
Hot sauce/salsa

