





Makes **4** Servings

Classic Kvarøy Arctic Salmon Tacos With Cole Slaw

A taco the entire family will fall in love with. Serve this taco with your favorite cole slaw and preferred tartar sauce. This recipe also works as a new twist on fish sticks.

Ingredients

- 1-1/2 pounds Kvarøy Arctic Salmon, cut into sticks
- Spiced fish breading mix, available at the grocery store
- Oil for frying
- 8 8-inch corn tortillas, grilled
- Tartar sauce
- Two limes, cut into wedges
- Store-bought cole slaw

Directions

Toss fish in a paper bag with spicy fish breading mix until well coated.

Heat the oil in a large heavy skillet to a depth of 1 inch. Fry the fish until crisp and well browned. Drain on paper towels and keep warm in the oven.

To assemble the tacos: Layer the Cole Slaw in the grilled tortilla. Place a piece of the salmon on top, drizzle with the tartar sauce!