**Crispy Halibut Tacos with**

**Spicy Habanero Avocado Crema**

**Cabbage Slaw**

½ head green cabbage, finely shredded

½ medium red onion, small diced

2 medium tomatoes, diced

¼ cup fresh cilantro, chopped

1 Tablespoon Jalapeno Olive Oil

2 tablespoons lime juice

Salt to taste

**Crispy Fish**

1 cup all-purpose flour

1 tablespoon chili powder

½ teaspoon baking powder

1 cup sparkling water or beer

Ultra-Premium Extra Virgin Olvie Oil, for frying

1 lb. fresh cod, halibut, or other firm fleshed white fish cut into 1-inch (2-cm) thick strips

**Avocado Habanero Crema**

2 medium avocados

1 Tablespoon Habanero Fused Olive Oil

1 Tablespoon Garlic Infused Olive Oil

1 cup sour cream

¼ cup lime juice

Salt to taste

**Instructions**

Make the cabbage slaw: Combine the cabbage, onion, tomato, cilantro, jalapeño fused olive oil, lime juice, and salt in a large bowl. Toss well, then set aside.

Make the crispy fish: In a large bowl, combine the flour, salt, chili powder and baking powder. Add the liquid and whisk until smooth. Let sit for 15 minutes.

Heat the oil in a large pot until it reaches 350°F (180°C).

Coat the fish in the batter, then transfer to the oil and fry until golden on the outside and cooked through, 5-7 minutes. Drain the fish on a wire rack set over a baking sheet lined with paper towels.

Make the avocado crema: Add the avocados, sour cream, lime juice, garlic olive oil, habanero olive oil salt to a blender and blend until smooth.

To assemble the tacos, add a bit of cabbage slaw to a warmed tortilla. Top with a piece of fried fish, avocado crema, and sliced radish.