



# Crispy Fish Taco Bowls

## ingredients

- 1 pound white fish, such as cod, cut into 2-inch pieces
- ½ cup mayonnaise, divided
- ¾ cup panko breadcrumbs
- ¼ cup sour cream
- 2 tablespoons adobo sauce from chipotle peppers
- 2 tablespoons lime juice
- Pinch of salt plus 1/4 teaspoon, divided
- ¼ teaspoon ground pepper
- 2 cups cooked brown rice
- 2 cups shredded cabbage
- 1 cup thinly sliced radishes
- Fresh cilantro for garnish

## directions

- Preheat oven to 475 degrees F. Place a wire rack on a rimmed baking sheet; coat with cooking spray.
- Coat fish with 1/4 cup mayonnaise. Place panko in a shallow dish and roll the fish in it. Transfer to the rack on the pan. Bake the fish until crispy and cooked through, 8 to 12 minutes, depending on thickness.
- Meanwhile, mix the remaining 1/4 cup mayonnaise, sour cream, adobo sauce, lime juice and pinch of salt in a small bowl.
- Sprinkle the fish with the remaining 1/4 teaspoon salt and pepper. Divide rice among 4 bowls and top with the fish, cabbage, radishes, the sauce and cilantro, if desired.