

# Surimi Tacos Baja Style

*Recipe by Chef Josefina Santa Cruz*

## Ingredients:

Shining Ocean Surimi	12 sticks
Flour	2 cups
Eggs	3 pieces
Panko	3 cups
Vegetable Oil	2 liters
Flour Tortilla	6

## Spicy Mayonnaise:

Mayonnaise	1 cup
Sriracha Sauce	2 teaspoons
Yuzu Juice	2 teaspoons

## Pico de Gallo:

Chopped Tomato	1 cup
Chopped White Onion	½ cup
Chopped Cilantro	1 cup
Chopped Serrano Pepper	As needed
Lemon Juice	2 teaspoons
Olive Oil	1 tablespoon
Salt	As needed

## Cold Relish:

Thinly Sliced Red Cabbage	1 cup
Thinly Sliced White Onion	½ cup
Olive Oil	2 teaspoons
Lemon Juice	1 teaspoon
Salt	As needed
Sliced Avocado	1 avocado

## Process:

- In 3 separate bowls, add the flour, a lightly beaten egg, and panko.
- Place the surimi pieces into flour and cover well. Dip in egg then in panko.
- Heat oil in a pot or deep-frying pan.
- Once the oil is hot, add the pieces of surimi covered with panko and cook until lightly darkened.
- Place finished surimi on a plate lined with a paper towel.
- To make the pico de gallo, mix all ingredients in a bowl.
- To make the spicy mayonnaise mix all ingredients in a bowl.
- Make relish by mixing ingredients in a bowl.

To Assemble:

- Heat the tortillas in a frying pan. Once hot, remove and place on a plate.
- Spread the tortilla with the spicy mayonnaise and place two pieces of friend surimi.
- Top with pico de gallo, red cabbage relish, and finish with avocado slices.
- Repeat the process with the remaining tortillas.

