

Easy Weeknight Fish Tacos with Vibrant Mango Salsa and Zesty Lime Crema

? Crispy Fish Tacos with Sweet Mango Salsa and Creamy Lime Drizzle



OVEN
400°F

TIME
35 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Swaps and Notes:

Fish: If you prefer baking or air-frying, skip the oil and cook the dredged fish at 400°F (200°C) for 10-12 minutes, flipping halfway. The panko will still get crispy!

Dairy-Free Crema: Use a plant-based sour cream or plain, unsweetened cashew-based yogurt instead of traditional dairy.

Heat Level: To increase the heat, leave some seeds in the jalapeño or add a dash of cayenne pepper to the flour mixture.

? Step-by-Step Directions:

Prepare the Mango Salsa: In a small bowl, combine the diced mango, red onion, red bell pepper, minced jalapeño, fresh lime juice, chopped cilantro, and a pinch of salt. Mix thoroughly and set aside in the refrigerator to allow the flavors to meld.

Make the Lime Crema: In a separate small bowl, whisk together the sour cream (or Greek yogurt), the juice and zest of one lime, and a pinch of salt until smooth. Set aside.

Set Up the Dredging Station: Prepare three shallow bowls. In the first, mix the flour with paprika, garlic powder, salt, and pepper. In the second, place the beaten egg. In the third, pour the panko breadcrumbs.

Coat the Fish: Take each strip of fish and first coat it completely in the seasoned flour mixture. Shake off any excess. Next, dip it into the beaten

egg, allowing the excess to drip off. Finally, press the fish firmly into the panko breadcrumbs, ensuring it's coated on all sides.

Cook the Fish: Heat about 1/2 inch of vegetable oil in a large skillet over medium-high heat. Once the oil is shimmering (a panko crumb dropped in should sizzle immediately), carefully add the fish strips without overcrowding the pan.

Fry until Golden: Fry the fish for 2-3 minutes per side or until they are golden brown and cooked through (the flesh should be opaque and flake easily). Transfer the crispy fish to a plate lined with paper towels to drain the excess oil.

Warm the Tortillas: Quickly warm the corn or flour tortillas in a dry skillet for 30 seconds per side, or wrap them in a damp paper towel and microwave briefly until soft and pliable.

Assemble and Serve: Layer the shredded cabbage or lettuce onto the warm tortillas. Place one or two crispy fish strips on top. Add a generous spoonful of the Mango Salsa, and drizzle liberally with the Lime Crema. Garnish with extra cilantro and serve immediately with lime wedges.

Tips for Success:

Dry Your Fish: Before dredging, pat the fish strips completely dry with paper towels. This ensures the flour (and subsequent crust) sticks better, leading to a crispier texture.

Don't Overcrowd the Pan: Frying in batches is key. If you put too many fish strips in at once, the oil temperature drops, and the fish will absorb oil and become soggy instead of crispy.

The Ripeness of the Mango: Use a mango that is ripe but still slightly firm. This gives you the best flavor and prevents the salsa from becoming too mushy.

Serving Suggestions and Pairings:

Side Dishes: Serve alongside black beans and rice, or a simple avocado salad.

Beverage Pairings: Nothing beats a crisp, cold drink with a spicy taco. For a bright, non-alcoholic option, this amazing Blueberry Lemonade is fantastic and refreshing.

Nutritional Information (Per Serving: 2 tacos):

Storage and Leftover Tips:

Best Eaten Fresh: Tacos are always best served immediately, especially the crispy fish.

Storing Components: Store the leftover Mango Salsa and Lime Crema separately in airtight containers in the refrigerator for up to 3 days.

Storing Cooked Fish: Leftover cooked fish can be stored in an airtight container for up to 2 days.

To reheat, the best method is to use an air fryer or an oven (350°F/175°C) to restore the crispness; avoid the microwave.

More Recipes You Will Love:

For another crowd-pleasing comfort meal, you have to try this Cajun Chicken Sausage Gumbo.

If you need a fun appetizer for your next gathering, these Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always a guaranteed success.

Got a sweet tooth after all that spice? These incredible Peanut Butter Brownies are the perfect decadent finish.

Final Thoughts:

DIRECTIONS

1. Prep : Time: 20 minutes | Cooking Time: 15 minutes | Total Time: 35 minutes
2. Prepare the : Mango Salsa: In a small bowl, combine the diced mango, red onion, red bell pepper, minced jalapeño, fresh lime juice, chopped cilantro, and a pinch of salt. Mix thoroughly and set aside in the refrigerator to allow the flavors to meld.
3. Make the : Lime Crema: In a separate small bowl, whisk together the sour cream (or Greek yogurt), the juice and zest of one lime, and a pinch of salt until smooth. Set aside.
4. Set : Up the Dredging Station: Prepare three shallow bowls. In the first, mix the flour with paprika, garlic powder, salt, and pepper. In the second, place the beaten egg. In the third, pour the panko breadcrumbs.
5. Coat the : Fish: Take each strip of fish and first coat it completely in the seasoned flour mixture. Shake off any excess. Next, dip it into the beaten egg, allowing the excess to drip off. Finally, press the fish firmly into the panko breadcrumbs, ensuring it's coated on all sides.
6. Cook the : Fish: Heat about 1/2 inch of vegetable oil in a large skillet over medium-high heat. Once the oil is shimmering (a panko crumb dropped in should sizzle immediately), carefully add the fish strips without overcrowding the pan.
7. Fry until : Golden: Fry the fish for 2-3 minutes per side or until they are golden brown and cooked through (the flesh should be opaque and flake easily). Transfer the crispy fish to a plate lined with paper towels to drain the excess oil.

8. Warm the : Tortillas: Quickly warm the corn or flour tortillas in a dry skillet for 30 seconds per side, or wrap them in a damp paper towel and microwave briefly until soft and pliable.
9. Assemble and : Serve: Layer the shredded cabbage or lettuce onto the warm tortillas. Place one or two crispy fish strips on top. Add a generous spoonful of the Mango Salsa, and drizzle liberally with the Lime Crema. Garnish with extra cilantro and serve immediately with lime wedges.
10. Tips for Success: Dry Your Fish: Before dredging, pat the fish strips completely dry with paper towels. This ensures the flour (and subsequent crust) sticks better, leading to a crispier texture.
11. Don't : Overcrowd the Pan: Frying in batches is key. If you put too many fish strips in at once, the oil temperature drops, and the fish will absorb oil and become soggy instead of crispy.
12. The : Ripeness of the Mango: Use a mango that is ripe but still slightly firm. This gives you the best flavor and prevents the salsa from becoming too mushy.
13. Serving Suggestions and Pairings: These tacos are a meal on their own, but they pair wonderfully with a simple side or a refreshing drink.
14. Side : Dishes: Serve alongside black beans and rice, or a simple avocado salad.
15. Beverage : Pairings: Nothing beats a crisp, cold drink with a spicy taco. For a bright, non-alcoholic option, this amazing Blueberry Lemonade is fantastic and refreshing.
16. Nutritional Information (Per Serving: 2 tacos): Export to Sheets
17. Note: This is an estimate based on average ingredient values and serving size.
18. Storage and Leftover Tips: Best Eaten Fresh: Tacos are always best served immediately, especially the crispy fish.
19. Storing : Components: Store the leftover Mango Salsa and Lime Crema separately in airtight containers in the refrigerator for up to 3 days.
20. Storing : Cooked Fish: Leftover cooked fish can be stored in an airtight container for up to 2 days. To reheat, the best method is to use an air fryer or an oven (350°F/175°C) to restore the crispness; avoid the microwave.
21. More Recipes You Will Love: If you enjoyed the layers of flavor in these tacos, you'll love these other popular recipes from my kitchen:
22. For another crowd-pleasing comfort meal, you have to try this Cajun Chicken Sausage Gumbo.
23. If you need a fun appetizer for your next gathering, these Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always a guaranteed success.
24. Got a sweet tooth after all that spice? These incredible Peanut Butter Brownies are the perfect decadent finish.
25. Final Thoughts: These Crispy Fish Tacos with Mango Salsa are the definition of easy, elevated cooking. They're proof that you don't need to spend hours in

the kitchen to create a memorable, restaurant-quality meal. The combination of the crunchy fish, the cool, bright salsa, and the creamy zest is truly addictive.

SWAPS & NOTES

For the Fish White Fish (cod, tilapia, or mahi-mahi) 1 lb Cut into strips, about 1-inch thick.

All-Purpose Flour 1/2 cup Paprika 1/2 teaspoon Adds color and subtle sweetness.

Garlic Powder 1/2 teaspoon Salt and Pepper To taste Egg 1 Beaten, for the dredging station.

Panko Breadcrumbs 1 cup For the ultimate crunch.

TIPS FOR SUCCESS

Dry Your Fish: Before dredging, pat the fish strips completely dry with paper towels.

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Don't Overcrowd the Pan: Frying in batches is key.

If you put too many fish strips in at once, the oil temperature drops, and the fish will absorb oil and become soggy instead of crispy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-weeknight-fish-tacos-with-vibrant-mango-salsa-and-zesty-lime-crema/>