



## MELON MINT CATFISH TACOS

PREP TIME: 35min

COOK TIME: 10min

SERVINGS: 3-4

### Ingredients

1 lb	catfish	1 small	cantaloupe
2	eggs	1	banana pepper
2 tbs	water	2-3	jalapeño peppers
1 cup	flour	1	corn
1 cup	panko bread crumbs	1	onion
2 cups	vegetable oil	1 tbs	mint
6-8	tortillas	1 tbs	cilantro
		1-2	limes



- 1** small dice cantaloupe; remove pith and seeds from peppers and small dice; small dice onion; remove corn kernels; finely chop cilantro; finely chop mint leaves, leaving some leaves for garnishes; and mix all together with lime juice
- 2** beat eggs and add 2 tbs water in bowl, fill a bowl with flour, fill another with panko bread crumbs, and season each with salt and pepper; cut catfish into small strips, coat each in flour, then egg, then panko
- 3** in deep fryer or pot, bring vegetable oil to 375°F or medium heat, fry strips for 3-4min each, and let cool
- 4** fill tortillas with catfish, salsa, and garnish with mint leaves



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