

2019 Berry Blast Off Winning Recipe by Emily Falke, Santa Barbara CA

Sweet Spicy Savory Strawberry Salsa Drenched Fried Avocado Soft Tacos

Ingredients:

Strawberry Salsa:

2 cups fresh strawberries, stemmed, chopped fine

1/3 cup red onion, chopped fine

1/4 cup fresh cilantro, stemmed, leaves chopped

1 jalapeno pepper, stemmed, seeded, minced

1 tablespoon fresh lime juice

1 tablespoon fresh orange juice

1 tablespoon white balsamic vinegar

1/4 teaspoon salt

1 teaspoon grated lemon zest

1 teaspoon grated lime zest

1 teaspoon grated orange zest

Tacos:

1/2 cup flour mixed with 1/4 teaspoon salt and 1/4 teaspoon ground pepper

1 egg, beaten

1 cup panko bread crumbs

1 1/2 large ripe but firm avocados, have, pitted, skinned and cut into 10 wedges

10 small fresh soft white corn tortillas

2 cups vegetable oil

1/2 cup cotija cheese, finely crumbled

Preparation:

To make salsa, in a medium sized bowl, combine strawberries, red onion, cilantro, jalapeño pepper, lime juice, orange juice, white balsamic vinegar, and salt. Sprinkle with lemon, lime and orange zest.

To prepare fried avocados, place eggs, flour and panko crumbs in 3 separate shallow bowls. Dredge avocado wedges in flour, shaking off excess. Coat with egg and roll in panko crumbs pressing crumbs until they stick. In a large deep skillet heat oil until hot and fry wedges a few at a time, turning, until golden brown and crisp about 3 minutes. Transfer to paper towels to drain.

To prepare soft tacos, heat tortillas over an open flame on gas stove turning once until warm and brown on edges. If you don't have a gas stove, in a dry cast iron pan over medium high heat cook tortillas turning once until warm.

To assemble tacos, place a fried avocado wedge in each tortilla, sprinkle with Cotija cheese and drench with strawberry salsa.