

5PLUS5

FIVE INGREDIENTS +
FIVE MINUTES OF PREP!

Street Fish Tacos with Sesame Sauce

Ingredients:

2 cups	chicken broth
1 lb.	mild, white fish fillets
¾ cup	sesame salad dressing, divided
3 cups	Asian cole slaw salad mix
12	small corn tortillas, warmed

Have on hand:

Salt and pepper, to taste

Pour the chicken broth into the inner pot of the Aroma® rice cooker, add the fish to the steam tray and season with salt and pepper to taste. Close the lid and Steam/Cook for 15 minutes, or until the fish flakes easily. Remove the fish, cut into bite-sized pieces and gently toss with ¼ cup of the salad dressing. To assemble the tacos, fill each corn tortilla with fish and cole slaw and drizzle with the extra sauce.

Makes 4 servings, 3 street tacos each.

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