



Sardine Tacos

10 min, 1 serving (3 tacos)

- 3 Tablespoons **Sir Kensington's** mayonnaise
- 1 Tablespoon sriracha chili sauce
- 1 fresh lime, divided
- 3 small soft tortillas
- ½ cup guacamole
- 1 radish, thinly sliced
- 1 can **Wild Planet** wild sardines (skinless & boneless fillets in water)
- ½ cup chopped or shredded purple cabbage
- ¼ cup queso fresco
- ¼ cup cilantro, chopped

Instructions

1. Heat tortillas in a small pan on medium heat, each about 30-60 seconds on a side, just long enough to warm them.
2. Meanwhile, combine mayonnaise, sriracha chili sauce, and 1 teaspoon fresh lime juice to make sriracha mayo. Reserve the rest of the lime.
3. Spread sriracha mayo to taste onto each tortilla.
4. Top with guacamole, fresh radish slices, sardines, purple cabbage, and queso fresco.
5. Garnish with chopped cilantro and a squeeze of fresh lime juice.