



LOLA DEUX

Lola Deux is Covington's premier gourmet food truck. Brought to you from the same folks who run the popular Covington restaurant Lola, this truck offers the same great "Louisiana Contemporary Cuisine" on wheels!

Find them on  

The Pig • pulled
slaw, creole m
Mother Trucker •
pulled pork, fries, sl

Taco Baskets 2 per

Today's Special:

BLACKENED REDFISH TACOS

MAKES 4 TACOS



INGREDIENTS

Redfish

1 redfish filet
paprika
black pepper
white pepper
cayenne pepper
salt
granulated garlic
sugar
granulated onion

Slaw

green cabbage, shredded
purple cabbage, shredded
mayo
1 tbsp honey
salt
black pepper
granulated garlic

DIRECTIONS

1. Mix all seasoning ingredients together. Add more or less of ingredients, according to desired level of spiciness.
2. Mix all slaw ingredients together.
3. Cut redfish filet into 8 strips.
4. Heat olive oil in a non-stick skillet.
5. Dust fish with the blackening seasoning and place into hot skillet. Let cook on all sides evenly until cooked.
6. Toast flour tortilla over open flame or in a hot skillet to soften it up.
7. Place two pieces of cooked redfish in each flour tortilla and top with slaw.
8. Garnish with a lime wedge for extra tang!



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Enjoy this scrumptious recipe from Lola Deux compliments of **CORPORATE REALTY**

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