



Ingredients:

- ¼ teaspoon grated garlic (from 1 medium garlic clove)
- 1 ½ teaspoons kosher salt, divided
- ½ cup (about 2 1/8 ounces) all-purpose flour
- 1 large egg, beaten
- 1 ½ cups panko
- 2 tablespoons olive oil
- 1 teaspoon ground cumin, divided
- 1 teaspoon chili powder, divided
- 1-pound cod fillets (about 3/4-inch thick), cut evenly into 8 pieces and patted dry
- 8 (6-inch) corn tortillas, charred or lettuce leaves
- Thinly sliced radishes

Instructions:

- 1) Preheat air fryer to 400°F for 10 minutes. Place flour in a medium-size shallow bowl. Place egg in a second medium-size shallow bowl. Place panko, oil, and 1/2 teaspoon each of the cumin, chili powder, and salt in a third medium-size shallow bowl; stir to combine.
- 2) Sprinkle cod evenly with remaining 1/2 teaspoon each cumin, chili powder, and salt. Working with 1 piece of cod at a time, dredge cod in flour, shaking off excess. Dip in egg, letting excess drip off. Dredge in panko mixture, pressing lightly to adhere. Place on a plate or baking sheet.
- 3) Place half of cod pieces in an even layer in fry basket, leaving about 1/2-inch space between pieces. Cook until panko is golden brown and fish flakes easily with a fork, 8 to 10 minutes, carefully flipping halfway through cooking time. Transfer to a plate; loosely cover with aluminum foil and keep warm. Repeat procedure with remaining cod pieces.
- 4.) Garnish with radishes.