



Grilled Fish Tacos with Cilantro Lime Cabbage Slaw



Ingredients, Fish:

- 1–2 lbs grillable white fish (Red Snapper, Mahi-Mahi, Grouper)

Ingredients, Spice Rub:

- 1 ½ teaspoon chili powder
- 1 teaspoon cumin
- 1 teaspoon coriander
- 1 teaspoon granulated garlic
- ¾ teaspoon kosher salt
- ¼ - ½ teaspoon sugar (optional)
- ¼ teaspoon chipotle powder (or substitute cayenne and a little smoked paprika)
- For more smoky flavor, add ½ teaspoon smoked paprika (optional)

Ingredients, Cabbage Slaw:

- 1 pound thinly sliced or shredded cabbage (green and purple is nice)
- ½ teaspoon kosher salt, more to taste
- ¼ cup thinly sliced red onion, more to taste
- ½ cup chopped cilantro (packed), ½ of a large bunch
- ¼ – ½ of a jalapeño, finely chopped, more to taste
- ¼ cup fresh lime juice, more to taste
- 2 tablespoon olive oil

Ingredients, Garnishes:

- Lime Wedges, Avocado Slices, Chipotle Mayo, Cilantro, Peruvian Green Sauce

Ingredients, Peruvian Green Sauce (Aji Verde):

- ½ cup sour cream or mayo
- ½ jalapeño (use less for less spicy)
- 1 garlic clove
- 1 cup chopped cilantro- thin stems ok.
- ¼ teaspoon kosher salt
- a squeeze of lime (1 tablespoon, save other half for salad)



Ingredients, Chipotle Mayo:

- ½ cup mayo or sour cream
- 1 tablespoon water
- 1 –2 teaspoons lime juice (to taste)
- ⅛ teaspoon salt, more to taste
- ½ teaspoon chili powder
- 1 teaspoon smoked paprika
- ⅛ – ¼ teaspoon chipotle powder – you can also use one canned chipotle pepper (blending it with the mayo in a blender) or just stir in a teaspoon or two of the spicy smoky adobo sauce from the can. Start conservatively, adding more to taste.

Method, Peruvian Green Sauce:

1. Place ingredients in a blender and blend until relatively smooth, scraping down the sides if necessary.

Method, Chipotle Mayo:

1. Place all ingredients in a small bowl. Be conservative with the chipotle (you can always add more). Whisk until smooth with a fork or tiny whisk. Taste, adjust heat and spices, adding more spices if you like. (I usually add more salt and chili powder to taste.)
2. Store in a small jar in the fridge, or in a squirt bottle for easy use. Keeps up to 3 weeks.

Method:

1. Mix together Spice Mix ingredients. Set aside.
2. Preheat grill to medium-high heat.
3. Rinse and pat dry fish. In a small bowl, stir fish rub spices together. Sprinkle all sides of fish lightly with the spice rub (you most likely will not need all). Set aside.
4. Place the shredded cabbage in a medium bowl. Toss with the salt. Add the onions, cilantro, jalapeño, lime juice, olive oil, and toss well. Adjust lime, salt, and jalapeño, adding more to taste. You want this to taste tangy and flavorful. If your slaw tastes bland- add more lime and salt.
5. Grease the grill well before placing fish on it. Turn heat to medium. Grill each side a few minutes, letting grill marks develop and use a metal spatula to flip. Cook until the desired doneness and squeeze with a little limejuice.
6. Then quickly grill the tortillas on the grill, brushing with olive oil if you prefer.
7. Assemble tacos by placing fish in the tortillas, top with cabbage slaw and optional avocado slice. Garnish with lime and cilantro.
8. Drizzle with the optional (but delicious) Chipotle Mayo if you like.

Notes:

1. Pan-Sear: This is the easiest and quickest way to cook this recipe. Heat up a skillet coated with oil, and pan sear the spice coated fish until golden, crispy and cooked through. Squeeze with lime.
2. To Bake: Place fish on a sheet pan in a 400F oven and bake. Coat with spices and spray with olive oil. (Alternatively, mix a little olive oil into the spice mix to create a "paste", then lather all sides up and bake. Plan on 10-15 minutes for the fish. Place tortillas right on the oven rack to heat up for the last 5-7 minutes of cooking.