

Fish Tacos

By: Cera Hardin (Feb 2009)

For this dish, you want a thick cut of white fish like mahi mahi, halibut, cod, white/orange ruffly.

30 min prep | SERVES 6-10

Ingredients:

- 1 lb fillet fish
- 1½ medium yellow onions, diced
- ½ Roma tomato (optional)
- 20 stems cilantro, chopped
- 12 each corn tortillas
- 1 tablespoon salt
- 1½ fresh lemons, (juiced)
- 6 tablespoon olive oil, (divided)
- Guam boonie pepper (optional) or
- Tapatio hot sauce (optional)
- salt and black pepper



Instructions:

1. Prepare the pico de gallo salsa in a bowl by combining the onions, cilantro, tomato (optional), 1 tablespoon salt, and the juice of 1½ freshly squeezed lemons.



Use the bottom of an 8 ounce cup to smash your onions. Cover and set aside. (This salsa can be prepared in advance and refrigerated).

2. Heat 10 inch nonstick skillet over medium-high heat. Drizzle one tablespoon olive oil at a time and dip the corn tortillas one at a time coating each corn tortilla with olive oil first on both sides. When all the corn tortillas have a little olive oil on both sides, you can set them down in the skillet as pictured and set the heat to low. Rotate the corn tortillas until they are pliable and warmed. Turn the heat off and continue to rotate so the bottom tortillas don't get too hard. About 3 to 4 minutes.
3. Lightly salt and pepper the fish fillets. Heat a nonstick skillet over medium high heat. Drizzle 3 tablespoon olive oil and add the fish fillets. Cook on each side until lightly brown turning once, about 3 to 5 minutes. Remove cooked fish to a serving dish.



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4. Layer the fish tacos in the following manner: One warm corn tortilla, topped with some fish, topped with two tablespoons of pico de gallo salsa and your choice of hot sauce.
5. Serve immediately. Enjoy!

