



Albacore tuna mango tacos

30 min

CA

OR

WA

Serves 1-4

Ingredients

Albacore Tuna

1 Fresh Albacore Tuna Loin, unseasoned

Mango Puree

1 Mango, cubed

Pinch of Salt

Pinch of Pepper

Salsa

1 Red Onion, Minced
4 Green Onions, Minced
1 Jalapeno, Minced
1 Clove Garlic, Minced
1/2 tsp Cumin
Pinch of Salt & Pepper
1 Cup White Wine Vinegar
Lime Juice of 4 Limes

Toppings

Avocado, sliced or cubed
Cilantro, roughly chopped
Cabbage, thinly sliced

Taco shells

Corn tortillas, street taco size

Preparation

Mango Puree

Puree mango, salt and pepper in blender or food processor

Salsa

Mix all ingredients and set aside for serving

Albacore Tuna

Wrap in foil

Bake for 10-15 minutes at 350° F.

After baking, shred loin by pulling gently into taco-sized pieces

Spoon mango puree over tuna.

Assembly

Layer two corn tortillas

Place mango albacore tuna in the center

Top with salsa, cabbage, avocado & cilantro

Enjoy!

Recipe by Chef Dennis Cavitt, [Garibaldi Portside Bistro](#)

Species Group

Albacore Tuna