

I West Coast SEAFOOD

San Diego Grilled Fish Tacos

30 min

CA

OR

WA

3-4

Ingredients

Lime-Cilantro Sour Cream Sauce

1/3 cup sour cream

1/2 cup mayonnaise

3 tablespoons fresh cilantro, minced

1 lime, zested

1 tablespoon lime juice

Tacos

1 teaspoon ground ancho chile powder

1/4 teaspoon ground cumin

1-2 cloves garlic, minced
1/4 teaspoon salt
1/8 teaspoon black pepper
1 tablespoon olive oil
1 1/2 lb halibut
12 6-inch corn tortillas
1 1/4 cups green cabbage, shredded
1 1/4 cups red cabbage, shredded
Pico de Gallo
2 limes, quartered

Sauce

In a bowl, combine all ingredients and whisk until smooth.
Refrigerate up to 4 hours before serving.

Tacos

In a small bowl, mix ancho powder, cumin, garlic, salt, and pepper. Add the oil and whisk until a loose paste.

Rub the fish with the spice paste and let marinate in the refrigerator for up to 4 hours.

Oil grill and preheat to medium-high.

Grill fish for 3-4 minutes per side. Chop into small pieces.

Wrap stack of tortillas in aluminum foil and grill 5 minutes, or until heated through.

Mix green and red cabbage.

To assemble tacos, take 2 tortillas, top with fish, a dollop of sauce, a spoonful of Pico de Gallo, and some cabbage.

Serve with a squeeze of lime.

Recipe adapted from finecooking.com

Species Group

Halibut