

Grilled Fish Tacos



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75 min

CA

OR

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Ingredients

1 pound white fish of choice. Good options include rockfish, halibut, Pacific cod, lingcod, or sheephead.

2 cups chopped white onion, divided

$\frac{3}{4}$ cup chopped fresh cilantro

$\frac{1}{4}$ cup olive oil

5 tablespoons lime juice

3 tablespoons orange juice

2 garlic cloves, minced

1 teaspoon dried oregano

Coarse kosher salt

1 cup mayonnaise or greek style yogurt

1 tablespoon milk

Corn tortillas

½ small head of cabbage, thinly sliced

Salsa (optional)

Lime wedges (optional)

Stir 1 cup onion, ¼ cup cilantro, 3 tablespoons lime juice, 3 tablespoons orange juice, garlic and oregano in a medium bowl. Sprinkle fish with coarse salt and pepper.

Spread half of the onion mixture over the bottom of a baking dish large enough to fit your fish. Arrange fish atop the mixture and spoon mixture over the top of fish. Cover and chill for 30 minutes. Flip fish and chill for 30 minutes more.

Whisk the mayonnaise or yogurt, milk, and remaining 2 tablespoons of lime juice in a small bowl.

Oil and prepare your grill to medium high heat. Grill fish until just opaque in the center for about 3-5 minutes per side. Grill your tortillas as well, about 10 seconds per side.

Coarsely chop your fish and serve in tortillas. Top with the lime, mayonnaise, onion, cilantro, cabbage, salsa and lime wedges.

Recipe courtesy of and adapted from the [Pacific Fishery Management Council](#).
Photos courtesy of [Lauren Allen of Tastes Better from Scratch](#), and [Alaska Seafood Marketing Institute](#).

Species Group

Rockfish, Cod, Lingcod, Sheepshead

Halibut