

**Grilled Fish Tacos**

*A lighter version of the classic Baja fish taco.*

**Ingredients for Grilled Fish Tacos:**

4-6 ounces fish per 3-4 tacos  
corn or flour tortillas

**Ingredients for Guacamole:**

1 ripe avocado  
1/2 cup finely chopped onion  
2-4 tbsp diced jalapeno  
1/2 cup chopped cilantro  
1 medium tomato, diced  
juice of one lime  
salt & pepper to taste

**Ingredients for Chipotle Sauce:**

1/2 cup mayonnaise  
1/2 tsp chipotle powder  
1-2 tbsp fresh lime juice

**Ingredients for Cabbage Salad:**

1 cup shredded green cabbage  
1 cup shredded red cabbage  
1 -2 tsp fresh lime juice



**Notes:** 4-6 ounces of fish makes about 3 tacos. The recipes for guacamole, cabbage and chipotle sauce will garnish 6-8 tacos. Whitefish is very common for Fish Tacos but you can also use Ahi Tuna or Salmon. If you can't find chipotle powder, you can use canned chipotle in adobo sauce, or your favorite hot sauce. If using corn tortillas you may choose to use two corn tortillas per taco. Consider serving with additional salsa or hot sauce.

**Directions:**

1. **Prepare the Guacamole.** In a bowl combine cubed avocado, chopped onion, diced jalapeno (remove seeds for less heat), chopped cilantro leaves and stems, diced tomato, salt, pepper and lime juice. Set aside until ready to use.
2. **Prepare the Chipotle Sauce.** In a bowl combine mayonnaise, chipotle powder and lime juice. Refrigerate until ready to use.
3. **Prepare the Cabbage Salad.** In a bowl combine shredded green and red cabbage. Add lime juice and stir. Set aside until ready to use.
4. **Prepare the tortillas.** Grill or warm tortillas and wrap in foil until ready to use.
5. **Prepare the fish.** Season clean, dry fish with olive oil, salt and pepper (and any other seasonings you like). Grill fish for 4-6 minutes per 1/2 inch of thickness.
6. **Prepare the tacos.** On a tortilla spread Chipotle Sauce, top with a few pieces of fish, a spoonful of cabbage salad and guacamole. Share and enjoy!