

February '22 Recipe Fish Tacos

Ingredients

500gms cooked fish (I usually use Tasmanian salmon)
1 Cup Coriander
1 Cup finely chopped cabbage
1 Cup finely chopped tomatoes
1 Cup finely chopped avocado
½ mango finely diced
½ Cup Sour Cream
Juice of 2 limes
½ Cup Jalapenos
1-2 Finely chopped Chili (depending on how hot you like your food)
A good seasoning of salt and pepper to bring out the flavours
4 Tortillas (I like to use Mission brand)

Method

In a large bowl combine the coriander, cabbage, tomatoes, avocado, chilies, mango and juice of 2 limes (kinda like a salsa salad).

Salt and pepper

Dice up the cooled fish into a separate bowl.

In a frying pan gently cook the tortilla (just until it is slightly brown but not crunchy don't overcook them) You can keep the tortillas in a warm oven covered with al foil whilst you are cooking the others in the pan until you are ready to serve.

To assemble, place the tortilla on a plate, add 3 tablespoons of salsa down the middle of the tortilla.

Add about 2 tablespoons of the finely diced fish.

Drizzle 2 teaspoons of sour cream ove it then add some jalapenos.

Wrap the bottom of the tortilla then the sides and bingo bango, you are ready to enjoy!

Note from Tania

My sister Fiona gave me this recipe. It's simple and super delicious and great if you have left over fish.

Her advice to me when making this is, you can never overload the tortillas, and to have a shot of Tequila whilst making this and oh, also add a shot of Tequila to the salsa! Unfortunately, I was clean out of Tequila the day I made this but will definitely remedy that in the future!

Buen provecho! That's Mexican for Bon Appetit!

TK x