

## **Baja Style Fish Tacos**

Grilled Halibit/Mahi/white fish of your choice with lime-garlic dressing

### *Lime-Garlic Dressing*

1/4 C. minced garlic

1/2 C. minced green onions

1/2 C. freshly squeezed lime juice

1/2 C. finely chopped sweet cherry peppers (red bell pepper is fine)

1 1/2 T. minced serrano or jalapeno pepper (optional)

1/2 t. salt

1/4 t. pepper

3 T. mayonnaise or olive oil

Whisk all but the mayo / olive oil in a bowl until blended. Then gradually whisk in the mayo / olive oil until blended. Set aside until ready to serve. Makes 1 cup.

### *Tacos*

4 6 oz. halibut fillets

1/4 t. salt

1/8 t. freshly ground black pepper

1 T. olive oil

8-12 small corn tortillas

1/2 head of cabbage shredded

Lime-garlic dressing

1/2 C. cilantro leaves

Heat the grill pan over medium high heat. Season the halibut with salt and pepper and lightly brush with olive oil. Grill the fillets on each side for about 3 minutes or until the fish flakes. Time can vary depending on the thickness of the fillets. A general rule of thumb is about 8-10 minutes for every inch of thickness.

Wrap the tortillas in foil and heat briefly in the oven. Or warm them in a saute pan until just warm but still soft.

For each taco take 2 tortillas and lay them on top of each other. Top with the fish, shredded cabbage, and dressing, garnish with cilantro, Fold taco in half. Serve immediately.

Preparation 30 minutes

Servings 4

Each Serving 482 calories