

ALASKAN HALIBUT TACOS WITH MANGO SALSA & LIME CREMA

ingredients:

For the lime crema:

- 1/3 cup sour cream
- juice of half a lime
- 2-3 tablespoons milk (until thin enough to drizzle)
- 1 tablespoon taco seasoning
- 1-2 teaspoons hot sauce (like Tapatio), to taste
- salt to taste

For the mango salsa:

- 1 ripe mango, cubed
- 1 ripe avocado, cubed
- 1/3 cup red onion, minced
- 1/3 cup cilantro, chopped
- juice of half a lime
- salt to taste

For the halibut:

- 1.5 pounds wild Alaskan halibut fillets
- 2 tablespoons taco seasoning
- salt
- avocado oil, for the pan

To assemble the tacos:

- 1 dozen corn or flour tortillas, steamed to warm
- shredded cabbage
- lime wedges
- Tapatio hot sauce

directions:

1. In a small bowl, stir together the sour cream, lime juice, milk, taco seasoning, and hot sauce until smooth. Season to taste and add more milk as needed until the crema can be drizzled. Set aside.
2. In a medium bowl, gently stir together the mango, avocado, red onion, cilantro, and lime. Season to taste and set aside. OR Use Sendik's Fresh Homemade Mango Salsa!
3. Pat the halibut fillets dry with paper towels. Season the fillets generously on both sides with taco seasoning and salt. Place a large skillet over medium-high heat. Swirl with avocado oil. Sear the halibut until cooked medium to medium-well (being careful not to overcook and dry out the halibut). Cooking time will depend on the thickness of your fillets (thinner fillet will be about 3-4 minutes per side). Remove the halibut from the heat and break the fish into large flakes.
4. To assemble the tacos: place a steamed corn tortilla on a plate. Top with flaked halibut, followed by a handful of cabbage, a drizzle of lime crema, and a spoonful of mango salsa. Serve with Tapatio hot sauce and serve promptly.

Enjoy!



Makes 4 Servings