



BLACKEND FISH TACOS WITH CILANTRO LIME SLAW

Servings: 4

INGREDIENTS

Cilantro Lime Slaw

- 2 cup shredded slaw mix
- 1/4 cup fresh chipped cilantro, packed
- 2 tablespoons chopped green onions, green & white parts
- 1 fresh jalapeno, seeded and finely chopped
- 1/4 cup mayonnaise
- Juice of one medium lime
- 2 tablespoons granulated sugar
- 1/2 teaspoon each, kosher salt & cracked black pepper

Blackening Seasoning

- 2 teaspoons smoked paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon cumin
- 1/2 teaspoon kosher salt & black pepper

Fish

- 1.5 pounds fish filets such as drum, pompano, mahi mahi
- 2 tablespoons unsalted butter, melted
- 2 tablespoons olive oil
- 8 four-inch flour tortillas or 16 four-inch corn tortillas

DIRECTIONS

1. Add the slaw mix, cilantro, green onion, jalapeno, mayonnaise, lime juice, sugar, salt, and pepper to a medium bowl and mix with a wooden spoon or rubber spatula until all of the ingredients are combined. Refrigerate the slaw while you prepare the fish.
2. Add the smoked paprika, onion powder, garlic powder, cayenne pepper, cumin, salt, black pepper, thyme, and oregano to a small bowl and use a fork or small whisk to mix the spices together. Set the blackening seasoning aside.
3. Heat two tablespoons of olive in a medium cast-iron skillet over medium-high heat. Rinse, pat the fish fillets w. dry paper towels.
4. Brush each piece of fish with melted butter on one side and generously coat with the blackening seasoning, rubbing it into the fish with your hands. Repeat on the other side of the fish fillets.
5. Immediately place the fish in the hot skillet and cook for 3-5 minutes until a dark crust forms. Flip the fish and cook for another 2-3 minutes until the fish is cooked through. Transfer the fish to a paper towel-lined plate.

6. Heat a medium nonstick skillet over medium-high heat and toast the tortillas until warm and browned around the edges.
7. Lay the tortillas out flat on a serving plate and top with flaked pieces of blackened redfish. Use tongs to top the fish tacos with coleslaw. Garnish with fresh chopped cilantro.
8. Make it a meal with Black Beans & Spanish Rice.