



1020 M Street, Anchorage, AK 99501
TEL 907-272-3474
TOLL FREE 800-770-2722
info@10thandmseafoods.com

Alaska Fish Tacos with Citrus Salsa and Cabbage Slaw

Recipe by Chef John Ash, <http://www.chefjohnash.com>

Prep time: 30 minutes Cook time: 15 minutes Servings: 4

Fish tacos have become all the rage in recent years and trace their roots to Baja Mexico. In this recipe all of the components can be made ahead of time and the fish grilled at the last moment.

1/3 cup olive oil
1 Tablespoon ancho or New Mexico chile powder
1 Tablespoon fresh lime juice
Kosher salt and freshly ground black pepper
4 Alaska Halibut or Cod fillets (4 ounces each)
4 small (6-inch) tortillas, lightly grilled
Cabbage Slaw (recipe follows)
Cilantro Crema (recipe follows)

Prepare a charcoal fire or preheat a stovetop grill.

In a small bowl, combine the olive oil, chile powder, lime juice, salt, and pepper. Brush liberally on the Alaska Halibut or Cod fillets. Grill, cooking just until fish is opaque throughout.

To assemble tacos: Place a warm grilled tortilla on each plate. Top with one quarter of the Cabbage Slaw, a portion of the grilled fish, a heaping tablespoon or two of the Citrus Salsa, and a spoonful of the Cilantro Crema. Fold over to eat.

Cabbage Slaw:

2 cups green cabbage, finely shredded
1/2 cup red bell pepper, thinly sliced
1/3 cup red onion, thinly sliced red
1/4 cup finely sliced basil or mint leaves
1 Tablespoon seasoned rice wine vinegar
2 Tablespoons olive oil
Kosher salt and freshly ground black pepper

Combine all ingredients except salt and pepper in a large bowl. Gently toss and then season to taste with salt and pepper. This may be prepared a day in advance and kept covered and refrigerated.

Citrus Salsa:

3 medium navel oranges, peeled and segmented and membrane removed
1 lemon, peeled and segmented and membrane removed
1 lime, peeled and segmented and membrane removed
1 teaspoon chopped fresh cilantro
1 teaspoon seeded and minced serrano chile

2 teaspoons seasoned rice wine vinegar
1 Tablespoon olive oil
Kosher salt and freshly ground pepper

Combine the citrus segments in a bowl. Add all the other ingredients and gently toss to combine. Season to taste with salt and pepper.

Cilantro Crema

1/4 cup chopped fresh cilantro
1 cup Mexican Crema, crème fraiche or sour cream
Lime juice
Kosher salt and freshly ground black pepper

Mix cilantro and crema together. Season to taste with drops of fresh lime juice, salt and pepper.

Nutrients per serving: 499 calories, 33g total fat, 6g saturated fat, 60% calories from fat, 48mg cholesterol, 26g protein, 23g carbohydrate, 4g fiber, 450mg sodium, 116mg calcium and 700mg omega-3 fatty acids.

John Ash (c) 1994
Revised 2/08