



Tropical Fish Tacos with Pineapple Salsa

Serves approx. 4 people

Thanks to Paul from Slice of Nature for this great recipe!

Ingredients

3-4 small Spanish Mackerel fillets (or similar)

4 Mini tortillas

1 cup pineapple, sliced (fresh or tinned)

Few teaspoons of Greek Yoghurt

½ Lemon

½ Spanish onion, diced

6 leaves of Mint, diced

Handful of Coriander, diced

1 Cup Corn kernels

½ Avocado, diced

½ teaspoon Paprika

1 teaspoon Onion powder

1 teaspoon Garlic powder

Drizzle of Sriracha Mayo

Drizzle of Olive oil

Salt & pepper to taste

Optional: Jalapenos and/or chilli flakes to taste

Method

1. Start salsa mix by adding onion, mint, coriander, corn and avocado to mixing bowl.
2. Grill pineapple pieces (optional) until they get a bit of colour.
3. Warm tortillas on BBQ plate or microwave for 20 seconds.
4. Drizzle a small amount of olive oil onto salsa mix (around 1 teaspoon) and season with salt and pepper to taste. If adding optional Jalapenos or chilli flakes, add now.
5. Slice fish fillets into fingers, add onion powder, garlic powder and paprika, stir until coated. Drizzle with around a teaspoon of olive oil. Place on grill or BBQ plate to cook for a few minutes. Fish is cooked once it falls apart when bent over with tongs.
6. Dice pineapple pieces and add to salsa mix, squirt with lemon juice.
7. Lay out tortillas, spoon out and spread Greek yoghurt, salsa mix and fish pieces on tortillas.
8. Drizzle Sriracha Mayo over the top. Fold tortillas in half, hold in place with toothpick, serve and enjoy!



The Reverend Recommends: Pair this dish with ice cold Coronas or Twin Islands Sav Blanc