

BLACKENED FISH TACOS WITH CREAMY MANGO RADISH SLAW

INGREDIENTS:

FISH

- 1 ½ lbs cod
- 2 tbsp blackened seasoning
- 2 tbsp mayonnaise
- Salt and pepper to taste

SLAW

- 1 radish, julienned
- ½ mango, julienned
- ¼ cup cilantro, chopped
- 8 oz coleslaw shredded mix (store-bought)
- ¼ cup cilantro lime dressing (store-bought)
- Salt and pepper to taste
- Corn tortillas, heated
- Limes, sliced

DIRECTIONS:

Preheat the grill. Brush mayonnaise on the pieces of cod. Season with blackened seasoning, salt and pepper. Place cod filets directly on grill grates. Cover and grill for 4 minutes. Using a fish spatula, carefully flip the cod and continue to cook for another 2 minutes (or until internal temperature reaches 140 degrees). Transfer to a plate and set aside.

In a bowl, mix together the slaw ingredients. Heat tortillas. To assemble tacos: add pieces of cod and some slaw to each heated tortilla. Serve with sliced limes.



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PREP: 20 MIN | COOK: 6 MIN | SERVES 6