



CHIPOTLE BBQ FISH TACOS WITH MANGO SALSA

Featuring:

Smokehouse 220 Sweet & Spicy BBQ Sauce

Ingredients

Smokehouse 220 Sweet & Spicy BBQ Sauce

White Flaky Fish (tilapia, halibut, mahi-mahi)

Olive Oil

Lime Juice, fresh

Chili Powder

Cumin, ground

Salt

Pepper

Corn Tortillas, 6-7", warmed/grilled

Red & Green Cabbage, thinly sliced

Accompaniments: cilantro, sliced radishes, sliced jalapeños, fresh lime wedges

Mango Salsa:

Mango, peeled, pitted, diced

Red Bell Pepper, diced

Cilantro, fresh, chopped

Red Onion, chopped

Jalapeño, minced

Garlic, finely minced

Olive Oil

Lime Juice, fresh

Measure

1 cup

1½ lbs.

3 tbsp.

3 tbsp.

1½ tsp.

1 tsp.

1 tsp.

½ tsp.

12 ea.

2 cups

1 ea.

½ cup

¼ cup

¼ cup

2 tsp.

1 clove

2 tbsp.

1 tbsp.

Methods:

1. Pat fish dry; set aside.
2. In small bowl combine olive oil, lime juice, chili powder, cumin, salt and pepper.
3. Brush olive oil mixture over fish coating both sides of fillet.
4. Heat a nonstick sauté pan over medium-high heat. Cook fish for 2 minutes, turn and cook additional 2-3 minutes until just cooked through.
5. Flake fish into large chunks; divide evenly among the warmed tortillas.
6. Add drizzle of BBQ sauce over the warm fish.
7. Top with cabbage and mango salsa; serve with additional accompaniments, as desired.

Mango Salsa:

1. Combine all ingredients in small bowl.
2. Season with salt and pepper to taste.