

# KINNEY'S *Kitchen*



## Ingredients

- 1-2 lbs. firm white fish (tilapia, mahi-mahi, snapper, black cod, catfish)
- 4-6 inch flour tortillas

### Spice Rub:

- 1 1/2 teaspoon chili powder
- 1 teaspoon cumin
- 1 teaspoon coriander
- 1 teaspoon granulated garlic
- 3/4 teaspoon kosher salt
- 1/4 teaspoon chipotle powder

### Cabbage Slaw:

- 1 pound thinly sliced cabbage
- 1/2 teaspoon kosher salt, more to taste
- 1/4 cup thinly sliced red onion, more to taste
- 1/2 cup chopped cilantro
- 1/4-1/2 of a jalapeño, finely chopped
- 1/4 cup fresh lime juice, more to taste
- 2 Tbsp olive oil
- 1/4-1/2 cup mayonnaise

**Sauce Options:** chipotle mayonnaise, Peruvian green sauce, cilantro crema, avocado sauce

**Optional Garnishes:** lime wedges, avocado slices, Cotija cheese, grilled scallions, cilantro

## Fish Tacos with Cilantro Lime Slaw

### Instructions

1. Preheat grill to medium-high heat.
2. Prep the fish: Rinse and pat dry fish. In a small bowl, coat fish with spice rub. Set aside.
3. Make the slaw: Place shredded cabbage in a medium bowl. Toss with salt. Add the onions, cilantro, jalapeño, lime juice, olive oil, and mayonnaise and toss well. Adjust lime, salt, jalapeño, and mayonnaise to taste—you want this to taste tangy and flavorful.
4. Sauce: Make any accompanying sauces. We recommend chipotle mayonnaise (simply combine mayonnaise and chipotles in adobo sauce in a food processor, adding chipotles to your desired heat level).
5. Grill: Grease the grill well before placing fish on it. Turn heat to medium. Grill each side a few minutes, letting grill marks develop and use a metal spatula to flip. Cook until the desired doneness and squeeze with lime juice.
6. Quickly grill the tortillas, brushing them with olive oil if you prefer.
7. Assemble tacos: Place fish in the warm tortillas, top with the cabbage slaw and garnishes. Drizzle with the chipotle mayonnaise if you like.
8. Serve immediately.

