

## **Caribbean Fish Tacos with Island Slaw**

### **INGREDIENTS**

4 each softshell Taco Shells  
1 cup shredded iceberg lettuce  
6 oz Snapper fillet – cut into strips  
Salt / Pepper to taste  
1 tbsp fresh cilantro  
Juice of 1 small lime  
Pinch of Cajun seasoning  
2 tbsp olive oil  
1 small onion  
1 clove garlic

Blend onion with garlic, cilantro, lime juice, Cajun seasoning and olive oil in a blender.

Season fish with salt and pepper.

Pour seasoning over fish and marinate for at least 30 minutes.

Remove from the marinade and shallow fry the fish strips in a heavy frying pan with vegetable oil.

Keep warm.

### **Picco de gallo**

1 tomato – small diced  
½ small onion – finely diced  
1 tsp chopped jalapeno peppers  
1 tsp chopped cilantro  
Juice of 1 fresh lime  
Salt / black pepper to taste  
1 tbsp olive oil

Combine all above ingredients and allow to marinate for at least 1 hour in the fridge.

### **Island Coleslaw**



¼ cabbage - shredded  
1 large carrot - shredded  
½ Chocho – peeled and shredded  
½ green mango – shredded  
1 tbsp chopped scallion  
1 tbsp honey  
Salt and pepper to taste  
Juice of 1 lime  
1 tbsp olive oil  
Optional – 1 tbsp mayonnaise

Combine all above ingredients.

Adjust seasoning accordingly

**To finish:**

Warm taco shells on char grill or in a frying pan.

Fill taco shells with lettuce, a little coleslaw, the fish and finish with pico do gallo

Serve with sour cream and guacamole

Finish with a wedge of fresh lime

