

Josh Cellars Featured Recipe

Grilled Fish Tacos

Serves 4



Ingredients

- 1 1/2 lbs. Cod, Scrod or Mahi-Mahi
- 1 1/2 tsp. salt
- 1/8 tsp. black pepper
- 2 avocados, peeled, pitted and cut into cubes
- 1/3 cup red onion, diced
- 2 tsp. seeded and finely chopped jalapeno
- 1/4 cup chopped fresh cilantro
- 1 Tbsp. lime juice
- 1 tsp. olive oil
- 6-inch tortillas
- Watercress or other fresh greens

Directions

- Combine salt and pepper in small bowl. Set aside.
- Place pork chops in shallow dish or resealable plastic bag and pour marinade over them. Marinate for 30 to 60 minutes.
- Place avocado cubes in medium bowl; add onion, jalapeno, cilantro, lime juice and 1 teaspoon of the salt & pepper mixture. Stir gently and set aside.
- Preheat grill to medium-high.
- Grease foil sheet with olive oil. Place fish on foil and season both sides with remaining salt & pepper mixture. Slide foil onto grill. Cook 7-8 minutes until fish is firm and cooked through. Remove from grill and flake fish into small pieces using a fork. Keep warm.
- Place tortillas on the grill for 20-30 seconds each. Using tongs, transfer tortillas to small plates. To build tacos, place some watercress on each tortilla, top with flaked fish, and spoon on avocado salsa. Serve with lime wedges.