

Fish Tacos with Pineapple Salsa

Ingredients

1 lb Mahi Mahi Fillet	1 tbsp Chopped fresh Ginger
2 cup fresh pineapple, diced	1 tbsp Olive Oil
Juice and Zest of 1 Lime	Salt & Pepper
1/4 cup Chopped fresh Cilantro	8 Soft Flour Tortillas
1/4 cup Chopped fresh Mint	

Directions

Heat nonstick pan over medium high heat. Add olive oil to pan and heat until almost smoking. Season fish on both sides with salt and pepper. Add fish to pan and cook 3-4 minutes per side, or until fish flakes easily with a fork. Remove from heat and cut into small pieces.

Meanwhile, in a mixing bowl, combine pineapple, lime juice and zest, cilantro, basil and ginger. Taste and adjust spice levels to your liking. Let sit at room temperature or make ahead and refrigerate until you begin cooking.

To assemble tacos, divide the fish among the tortillas and top with pineapple salsa.

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