

Fish Tacos

INGREDIENTS (4 SERVINGS):

- 12 oz grouper fillet, chopped
- 4 oz onion
- 2 limes, juiced
- Splash of seasoning juice (Maggi)
- Splash of Worcestershire sauce
- 12 corn tortillas
- 2 avocados cut into small cubes
- 1 1/2 TBS cilantro, chopped

PICO DE GALLO INGREDIENTS / DIRECTIONS:

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|------------------------------|--|
| 12 oz tomato, chopped | Mix tomato, onion, chile and cilantro in a bowl. Add |
| 1/4 C onion, chopped | lime juice, season with salt |
| 1 TBS serrano chile, chopped | and pepper. |
| 2 TBS cilantro | |
| 2 limes, juiced | |

DIRECTIONS:

In a pan, fry the fish and onion in olive oil. Add the lime juice, seasoning juice and Worcestershire sauce, add salt and pepper, mix until blended. Heat the tortillas, place them on a plate, serve the cooked fish on the tortillas equally, topping with the avocado and cilantro. Serve with Pico de Gallo.



Recipe provided by
Fiesta Americana Veracruz