

California Fish Tacos

Serves 4

Ingredients:

For the Fish

#1.5 lb good quality whitefish such as cod, rockfish, or halibut
Pasolivo Seafood Seasoning to Coat
2 tbs. Pasolivo California Olive Oil

Cut fish into approximately 3 inch portions allowing 2 pieces for each taco. Coat generously with Pasolivo Seasoning and add just enough olive oil to moisten the fish and set aside.

For the Pico de Gallo Slaw

½ c. red bell pepper, diced
½ c. yellow bell pepper, diced
½ c. Fresh tomato, diced
¼ c. red onion, chopped
1/4c. cilantro, chopped,
1 c. red cabbage, shaved
1 c. green cabbage, shaved
¼ c Pasolivo Citrus Champagne Vinegar
¼ c. Pasolivo Red Jalapeno Oil
½ tsp. Pasolivo Flake Sea Salt

½ c. crumbled queso fresco, set aside. You will top your tacos with this
8 pcs. Sliced avocado, set aside for garnish

Combine all ingredients and check seasoning for taste. Adjust as needed and set aside

For the Cilantro Crema

1/8 c. fresh lime juice
1 Bunch Cilantro
¼ c. good quality Mayo
¼ c. sour cream
1 clove garlic
½ tsp. ground cumin
¼ c. Pasolivo Cilantro Olive Oil
½ tsp. Pasolivo Kosher Flake Sea Slat

Place all ingredients in blender starting with lime juice and blend till smooth. Taste for seasoning and adjust as needed.

Assembly

Sear fish in pan about 2-2.5 minutes on each side. Set aside. Coat tortillas with a touch of oil of your choice and lightly sear in pan. Stack on top of each other as you complete this step underneath a kitchen towel to keep warm.

Gather your plates and place two tortillas on each plate. Spread a heaping tbs, of cilantro crema across the middle of each tortilla. Place fish on top and follow with a heaping half cup of slaw. Top with crumbled queso fresco and avocado slice and enjoy! Serve with fresh sliced or charred lime and your favorite margarita!

Street Corn- Optional Recipe

2 ears corn, cut in 2 pieces each- set aside

½ c. crumbled queso fresco- set aside

¼ c. canned chipotle peppers

¾ c. sour cream

1 clove garlic

½ tsp. Pasolivo Flake Sea Salt

1/8 c. fresh lime juice

¼ c. good quality mayo

1 oz. queso Fresco

¼.c Pasolivo cilantro lime oil

½ c. cilantro, chopped

Add all ingredients except corn into the blender and blend until smooth. Check seasoning to taste. Rub corn with a little California Olive oil and season with a pinch of salt and fresh pepper. Grill until good char marks appear on all sides. Drizzle with chipotle crema and top with crumbled queso fresco, and cilantro and enjoy!