

ENSENADA FISH TACOS



Ingredients

1 package Azteca® Street Tacos

1 tablespoon olive oil

Queso Fresco cheese, crumbled

2 pounds raw fish (Mahi Mahi or tilapia) cut into strips

1 jar tartar sauce

Pico de Gallo

Directions

MARINADE

- 6 garlic cloves, minced
- 2 jalapenos, minced
- Cilantro, finely chopped
- 1 teaspoon kosher salt
- Black pepper, to taste
- 1 orange, juiced
- 1 lime, juiced
- 2 tablespoon olive oil

DIRECTIONS

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Combine marinade in large zip bag, add fish. Marinate at least 1 hour or over night. Set fish on paper towel to drain excess of juices. Heat a large skillet; add olive oil. Cook fish until done; set aside. Warm tortillas according to package. Assemble tacos by spreading tartar sauce on tortilla, add strip of fish and top with Queso Fresco and Pico de Gallo.