

From the book "Man Can Cook" for "The Saturday Herd"
By Robert Sturm



Grilled Spicy Fish Tacos

Ingredients:

4 x 1 ounce Mahi Mahi or Wahoo, cut ½" x 3"
1 tsp. Vegetable Oil
1 tsp. Cajun Seasoning
4 each Tortilla's, Whole Wheat or Organic Corn
4 oz. Mango Jalapeno Salsa
½ Cup Savoy Cabbage, shredded
½ Cup Red Cabbage, shredded
½ Avocado, sliced

Directions

Preheat grill. Mix Cajun Seasoning and oil together. Rub mixture on Mahi. Grill fish 2 minutes on each side till medium done. Remove from grill. Set aside. Brown tortillas well on the grill or in a cast iron skillet. Place a bit of shredded cabbage on tortilla. Arrange 2 slices of avocado on top of cabbage. Place Mahi Mahi on avocado and top with tropical salsa. Bon Appetite!!