

# Grilled Fish Tacos with Fresh Peach Salsa

Prep Time: 15 min.

Level: Intermediate

**COOK TIME** 10 minutes

**YIELDS** 4 servings



## Ingredients

### *Salsa:*

- 1 ½ cups diced fresh peaches
- 1 firm, but ripe avocado, diced
- ¼ cup thinly sliced red onion
- 2 tablespoons chopped fresh cilantro
- ½ small jalapeño, minced
- juice of 1 lime, about 3 tablespoons

### *Fish:*

- 1 teaspoon cumin
- 1 teaspoon brown sugar
- 1 teaspoon ground coriander
- 2 teaspoons olive oil
- 1 ½ pounds fresh salmon, halibut, catfish, or your favorite fish

### *Corn tortillas*

- Avocado, peeled and sliced thin
- Lime wedges

## Preparation

1. Combine salsa ingredients in a medium bowl and refrigerate until ready to use.
2. Prepare grill to medium-high heat.
3. In a small bowl, combine cumin, sugar, and coriander.
4. Brush fish with olive oil and sprinkle with spice mixture.
5. Grill fish on oiled grill grates for 3-5 minutes per side until cooked to your liking.
6. Char tortillas on grill about 10 seconds on each side.
7. Serve tacos with fresh salsa and desired toppings

Reference: <http://gapeaches.org>