



## Grilled Mahi Mahi Fish Tacos

Yield: 6-8 Servings

2lb	Mahi Mahi Filets
2T	Olive Oil
TT	Salt & Fresh Ground Black Pepper
1pkg	Flour Tortillas

1. Season filets with olive oil and salt and pepper
2. Grill on medium heat for approximately 35 minutes on each side (maybe more depending on thickness of fish). Fish should be opaque in color.
3. Let rest for a few minutes. Flake or make into small chunks.
4. Warm up the tortillas in the oven on 350 degrees for a few minutes but do not brown them.
5. Lay out tortilla and spoon fish in the middle, add slaw and top with Cilantro Cream or Roasted Chili Pepper Salsa Fresca (or both) The way I like it!

## Spicy Asian Slaw

(Sauce Ingredients)

1/4 cup	Red Chili Sauce (you can use less if you don't want it too spicy)
1/4 cup	Honey
1	Juice of Lemon (medium sized)
2t	Dried Basil
3	Garlic cloves (minced)
1 tsp	Fresh grated Ginger (optional)
4T	Sesame Oil
2T	Soy Sauce
1/4 t	Kosher Salt
1/8 t	Fresh ground Black Pepper

(Vegetable Ingredients)

2	Medium Sized Cabbage heads (sliced julienne)
3	Medium Sized Carrots (sliced julienne)
3	Bell Peppers (red, yellow, green sliced julienne)
1/2 bunch	Scallion (sliced julienne)
2T	butter

1. Combine sauce ingredients in a bowl and set aside.
2. Combine all vegetables in a pan and sauté with butter on medium/low heat for about 3-5 minutes or until the vegetables wilt slightly but still maintain a bit of a crunch. Cover pan to create steam for the vegetables to cook without burning. Remove vegetables from the heat and pour sauce over them. Mix together. (Pour just enough to bind the vegetables together). Serve with Grilled Mahi Mahi or any other grilled or baked fish.

These recipes were submitted by Chef Dee Lennox of Lennox Catering.



### Cilantro Cream

3-4 cloves	Garlic (chopped)
1	Jalapeno Pepper (seeded and chopped)
1/2 tsp	Ground Cumin
1/2 tsp	Granulated Sugar
2 cups	Fresh Cilantro Leaves (chopped)
1 cup	Fresh Mint (chopped)
4T	Freshly squeezed Lemon Juice
2 oz	Coconut Cream
1 1/2 cups	Sour Cream
1/2 cup	Mayonnaise
1/4 cup	Relish
TT	Salt & Black Pepper

Combine all ingredients into a food processor and blend until smooth. Refrigerate until you are ready to use. This is great to serve with Fish Tacos or Shrimp Recipes.

### Roasted Chili Pepper Salsa Fresca

Yield: About 3 cups

4 Cups	(about 2 1/2 lbs) Plum Tomatoes, seeded and diced
1 Cup	White onion (small diced)
5t	Garlic (minced)
5	Hot Cherry Peppers
2	Jalapeno Peppers
2T	Fresh squeezed Lemon Juice
1/2 t	Salt

1. Remove seeds from peppers and combine oil and salt & pepper (to taste). Roast in the oven at 400 degrees for approximately 30 minutes. Set aside to cool and later chop into small diced sized pieces.
2. Combine all of the other ingredients with the cooled peppers and allow the flavors to blend for about 30 minutes. Serve with Tacos yum!

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