

Fiery Fish Tacos with Crunchy Corn Salsa

Oscar · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

Spicy grilled fish are cooled down with a fresh crunchy veggie salsa featuring fresh corn Your guests will swim back for seconds

Ingredients

- - 2 cups cooked corn kernels - ½ cup diced red onion - 1 cup peeled
- diced jicama - ½ cup diced red bell pepper - 1 cup fresh cilantro leaves
- chopped - 1 lime
- juiced and zested - 2 tablespoons cayenne pepper
- or to taste - 1 tablespoon ground black pepper - 2 tablespoons salt
- or to taste - 6 (4 ounce) fillets tilapia - 2 tablespoons olive oil - 12 corn tortillas
- warmed - 2 tablespoons sour cream
- or to taste

Instructions

1. Preheat grill for high heat. In a medium bowl
2. mix together corn
3. red onion
4. jicama
5. red bell pepper
6. and cilantro. Stir in lime juice and zest. In a small bowl
7. combine cayenne pepper
8. ground black pepper
9. and salt. Brush each fillet with olive oil
10. and sprinkle with spices to taste. Arrange fillets on grill grate
11. and cook for 3 minutes per side. For each fiery fish taco
12. top two corn tortillas with fish
13. sour cream
14. and corn salsa. CookinBug Editor's Note If you saw this recipe in the "Vegetable Insurgency" article in the Jun/Jul/Aug 2015 issue of Allrecipes
15. we added 1 1/2 cups of baby arugula leaves to it. If you want to add more greens to these tacos
16. add the arugula in Step 2 when you mix together the salsa ingredients.