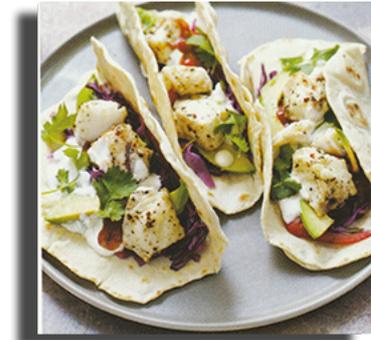


CALIFORNIA

FISH TACOS

serves 4



INGREDIENTS:

- ½ red onion, thinly sliced
- 1 ½ cups red wine vinegar
- ¼ cup olive oil
- 1 ½ tsp ancho chile powder
- 1 ½ tsp dried oregano
- ½ tsp ground cumin
- ¼ cup lightly packed fresh cilantro leaves, chopped, plus more for garnish
- 1 jalapeno, stemmed and chopped
- 1 pound flaky white fish (such as Mahi mahi, or cod) cut into 4 pieces
- Salt
- 8 fresh corn tortillas
- Mexican crema, homemade or store-bought
- Fresh tomato salsa
- 2 limes, cut into quarters

DIRECTIONS:

1. Put the onion into small bowl and pour in enough red wine vinegar to cover well. Set aside for 30 minutes (or several weeks).
2. Pour the olive oil into a small bowl and add the ancho chile powder, oregano, cumin, chopped cilantro, and jalapeno. Mix well. Place the fish on a dish and pour the marinade over it, making sure to coat the fish well on both sides. Marinate for 20 minutes.
3. Heat a non-stick sauté pan over medium-high heat. Remove the fish from the marinade and place in the hot pan (there is no need to add more oil). Season the fish with salt. Cook the fish for 4 minutes undisturbed. Turn over, and cook for another 2 minutes. Remove the pan from the heat and flake the fish into the pan with a fork. Make sure to mix in all the marinade that is sticking to the pan. Set aside.
4. Place four of the tortillas on a plate and sandwich them between two slightly dampened sheets of paper towel. Microwave on high for 45 seconds. Place the warm tortillas in a towel-lined basket or plate and cover. Repeat with the remaining tortillas.
5. To assemble tacos, place a heaping spoonful of the flaked fish into the center of a tortilla. Top with the marinated onions. Serve accompanied by Mexican crema and salsa. Garnish with lime wedges and cilantro sprigs.

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