



Recipes

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Spicy Chipotle Monkfish Tacos

Serves 12

Ingredients:

3 Tbsp. Olive Oil
3 Tbsp. fresh Lime Juice
3 tsp. sweet Paprika
2 - 3 tsp. Cayenne Pepper
Salt and Pepper to taste
3 lbs. Monkfish Filets, about 1" thick
24 Mission® 6" White Corn Tortillas (10600) , warmed
2 cups Green and Purple Cabbage , shredded
1 cup Queso Fresco , crumbled
Lime Wedges for serving

Directions:

1. Whisk the olive oil, lime juice, paprika, salt and pepper in a mixing bowl. Place monkfish in a non aluminum container and marinate the fish with the mixture. Cover and refrigerate for 45 minutes to 1 hour. Meanwhile prepare the chipotle sauce.
2. Remove fish from refrigeration and allow to rest for 5-10 minutes. Place fish on a charbroiler. Grill until opaque and firm about 4-6 minutes per side (turning once).
3. Transfer fish to a cutting surface and slice. Double stack warmed Mission® White Corn Tortillas and place about 3 ounces fish in tortillas. Top with shredded cabbage, chipotle sauce and queso fresco. Serve with lime wedges.



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Chipotle Sauce

Serves 1

Ingredients:

1 Tbsp. Olive Oil
3 cloves Garlic
2 cans Chipotle Chiles in Adobo
1/4 cup Bottled Roasted Red Bell Pepper , chopped
1/2 cup Mayonnaise
1/4 cup fresh Cilantro , roughly chopped
2 Tbsp. Sour Cream
2 tsp. fresh Lime Juice
1/4 tsp. Salt

Directions:

1. Heat the olive oil in a saucepan over low heat. Add garlic cloves and cover. Allow to cook for 20 minutes or until golden and soft. Remove from heat and cool.

2. In a food processor, place the garlic, remaining oil, chipotle chiles, red pepper and 1/2 cup mayonnaise. Process until smooth. Add remaining ingredients and blend until smooth. Transfer to 1 / 6 pan and refrigerate.