



Grilled Fish Tacos with Avocado Tomatillo Salsa*

prep time:
15 minutes*

cook time:
12 minutes

*marinate time extra
makes 6 to 8 servings

grocery list

12 oz. white fish fillets
Morton & Bassett Ground Cumin
Morton & Bassett Granulated Garlic
Filippo Berio Light Olive Oil
La Baleine Sea Salt
Morton & Bassett Whole Black Peppercorns
fresh tomatillos and ripe avocados
Santa Fe Packing Co. Mild Salsa
fresh lime and fresh cilantro
small fresh jalapeño pepper
ShopRite corn tortillas
fresh red leaf lettuce

*Exclusive Chef Faith Alahverdian recipe.

grilled fish tacos with avocado tomatillo salsa

- 12 oz. firm white fish fillets, patted dry
on paper towels
- 1 tsp. **Morton & Bassett Ground Cumin**
- 1 tsp. **Morton & Bassett Granulated Garlic**
- 1 tsp. lime zest
- ¼ cup **Filippo Berio Light Olive Oil**
- La Baleine Sea Salt**
- Morton & Bassett Black Peppercorns**
- 5 fresh tomatillos, papery skin removed
- 2 avocados, cut in half and pitted
- Juice of 1 lime
- ½ cup **Santa Fe Packing Co. Mild Salsa**
- 2 tbsp. chopped fresh cilantro leaves
- ½ fresh jalapeño pepper, seeded and minced
(optional)
- 1 pkg. ShopRite corn tortillas
- Red leaf lettuce, washed and dried

1. Place fish fillets in a shallow glass dish. To prepare marinade, in a small bowl whisk together cumin, garlic, lime zest, olive oil and salt and freshly ground pepper to taste. Pour marinade over fish, turning fish to coat well; cover and chill 15 to 30 minutes.
2. Meanwhile, to prepare Avocado Tomatillo Salsa, quarter the tomatillos and place in a medium saucepan. Barely cover with water; cover saucepan with lid and bring to a simmer. Simmer 2 minutes and remove from heat. Allow to cool.
3. Using a slotted spoon, put cooled tomatillos in blender container and purée, adding small amounts of the reserved cooking water as needed to thin mixture. Scoop avocado pulp into blender container and add lime juice; purée for 10 to 20 seconds until chunky. Spoon into medium bowl and stir in salsa. Stir in jalapeño pepper, if desired. Add salt and freshly ground pepper to taste.
4. Remove fish from marinade; discard marinade. Place fish on a paper-towel-lined plate. Lightly oil grill pan and heat over medium-high heat 1 minute. Sear fish fillets until golden, about 4 minutes on each side. Transfer to cutting board and cut fillets into strips.
5. Wipe grill pan clean and warm tortillas quickly in pan. Place a lettuce leaf on each warm tortilla. Add several strips of grilled fish and desired amount of Avocado Tomatillo Salsa.

Per Serving: 255 calories, 17g carbohydrate,
11g protein, 17g fat, 3g saturated fat, 50g fiber,
23mg cholesterol, 132mg sodium

kitchen tools

glass dish
measuring spoons
zester
whisk
chef's knife
cutting board
slotted spoon
blender or food
processor
measuring cups
grill pan
spoon

recipe note

Tomatillos are the small, green tomatoes with a papery husk used often in Mexican cooking.

a good idea

Leftover tomatillo salsa may be used as a simmer sauce for chicken fillets, pork chops or turkey cutlets.

