Fish Tacos with Spicy Peppers, Tomato & Corn

Unique and easy way to change up Taco Tuesday.

Timing

Prep time	Total time	Skill level
20 mins	**40 mins**	**Medium**

What You'll Need

- 2-5 oz. Fillets of haddock, cod or other white fish cut into 3/4 inch strips.
- ½ Each red, yellow & orange pepper. Slice thin (1/8 inch) length-wise.
- 1/4 - 1/3 Jalapeno pepper sliced very thin length-wise (depending on desired spice)
- ½ Red onion slice very thin length-wise
- ½ Tomato sliced thin
- ¼ Cup chopped cilantro
- ¼ Cup chopped parsley
- ½ Cup grilled corn
- 8 Medium soft tortilla shells
- 1 tsp. Ground dill
- 1 tsp. Ground coriander
- ½ Lime

- Pinch of salt and pepper

Directions

1. Cut fish into 3/4-inch strips.
2. Season with dill, coriander, salt, and pepper.
3. Fry fish on medium-high heat until flesh is cooked through (approx. 3 minutes per side) Set aside.
4. Place tortilla shells in the oven on low heat (3 minutes) or in the microwave for 45-60 seconds to heat. Optional: place tortilla shells upside-down on a muffin pan in the shape of a U. Bake for 10 minutes to firm up shells.
5. Sauté onions and peppers gently until soft.
6. Smear Sriracha mayo onto the tortilla and then layer all of the ingredients starting with fish.
7. Top with cheese and more spicy mayo.

Sriracha Mayo

1. 1/2 Cup mayo
2. 1/2 Cup sour cream
3. 1/2 tsp. Sriracha sauce
4. Mix until smooth. Add Sriracha to taste if more spice is desired.