

## Mahi Mahi Tacos with Crunchy Cabbage Slaw and Chipotle Mayo

By Chef Fabiola Hirschhorn, S/V LUNA

Serves 6-8

### Ingredients

#### *Fish Marinade*

2lb fresh mahi mahi, cut into chunks

1 tbsp paprika

1 clove of garlic, minced

Zest of one lime

Juice of one lime

2 tbsp olive oil

#### *Cabbage Slaw*

6 cups of red cabbage, shredded

1 yellow bell pepper, diced

1 jalapeno, diced

3 tbsp cilantro, chopped

2 tbsp olive oil

Juice of one lime

Salt and pepper, to taste

#### *Chipotle Mayo*

$\frac{3}{4}$  cup mayonnaise

2 tbsp chipotle in adobo sauce, paste

12-16 flour tortillas

1 tbsp olive oil

2 tbsp cilantro, chopped

1 cup crispy onions

1 lime, cut into wedges

### **Directions**

Mix the marinade ingredients in a large bowl, then toss the mahi mahi into the marinade. Set aside for a few minutes, up to 20 minutes.

In the meantime, prepare the slaw. In a large bowl, place all the ingredients and toss well. Set aside until the tacos are ready to assemble.

Prepare the chipotle mayo. Place the ingredients in a small bowl and mix until well combined.

Warm the tortillas one by one and transfer them to a tortilla basket or plate and cover them with a clean towel or foil so they remain warm.

In a large skillet, heat one tablespoon of oil in over high heat. Add half of the mahi mahi and cook each side for 1-2 minutes until fully cooked. Cook in batches so they get a nice sear, be careful not to overcook. Transfer to a plate. Cook the remaining fish.

To assemble your tacos. Take a warm tortilla, place a few spoons of slaw, on top place a few pieces of the fish, a dollop of chipotle mayo, sprinkle some cilantro and crispy onions, and a lime wedge. Serve immediately.