

Paprika and Mango Cod Tacos

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Fish tacos are a classic south-of-the-border dish that are a surefire way to add a flavorful kick to your summer grilling. Exotic mango salsa, tender grilled cod, and warm flour tortillas are simple but bursting with flavors that will make steamy summer evenings a memorable fiesta. Prep the mango salsa in the morning and grill the cod for a quick meal that will be on the table in just minutes.

Ingredients:

1 mango, peeled, seeded and diced
4 roma tomatoes, chopped
2 cucumbers, finely chopped
1 (15.5 oz) can chickpeas, rinsed and drained
1 lime, juiced
1 lemon, juiced
2 Tbsp pickled jalapeno peppers, minced
2 Tbsp red pepper flakes
2 Tbsp fresh basil, minced
kosher salt to taste
2 lb cod fillets
2 tsp paprika
ground black pepper, to taste
¼ c. canola oil
4 flour tortillas

Directions:

1. In small bowl combine mango, tomato, cucumber, garbanzo beans, lime juice, lemon juice, jalapeno pepper, red pepper flakes and basil in a bowl. Season with kosher salt to taste, refrigerate, and chill until ready to use.
2. Preheat outdoor grill for high heat and lightly oil the grate.
3. Season cod with paprika, salt and pepper, and brush liberally with canola oil. Cook on preheated grill until fish flakes easily with a fork, approximately 3 minutes per side.
4. Warm tortillas on grill just before cod is finished. Serve cod in warm tortillas topped with ¼ c. of mango salsa per tortilla.

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