

# FJORD

## FISH MARKET



### Halibut Citrus Tacos

A refreshing summer fish taco that can be made either on the grill or in the skillet

#### Ingredients

##### Fish & Marinade

- 1 pound Halibut (Red Snapper, Mahi Mahi, or your favorite white fish also works)
- 1/3 cup olive oil
- 1 lime, juiced
- 1 orange, juiced
- 1 jalapeno, chopped
- 1/4 cup chopped fresh cilantro
- 8 flour tortillas

##### Toppings

- Shredded Cabbage
- Crème fresh or sour cream
- Red onion, shaved
- Green onion, chopped
- Fresh cilantro, chopped
- Limes, cut into sections
- Tomatoes, chopped (whatever is most fresh)
- Jalapenos, chopped
- Your favorite hot sauce

#### Instructions

Rub your grill grates with any type of cooking oil, or non-stick spray and pre-heat grill to medium high.

In a bowl, mix together olive oil, lime juice, orange juice, jalapenos, and cilantro. Pour over fish and let marinate for 15 minutes. Do not marinate for too long, as the acidity of the citrus will begin to “cook” the fish.

Place fish, flesh side down, onto the hot grill. For a 1 inch thick halibut steak, grill for 7 minutes on one side, flip and grill for an additional 3 minutes on the skin side (adjust grill time accordingly depending on the thickness of your fish). Fish is done when it flakes easily with a fork and is opaque through the center.

Place the tortillas on the grill for no more than 30 seconds just to warm them and give them a little char. Divide the fish amongst the flour tortillas and finish with the toppings of your choice.