

## Grilled Seafood Tacos

### Recipe Print-Out



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### Ingredients:

- 2 fillets of Mahi Mahi fish (or any white fish you prefer)
- 6 jumbo shrimp (uncooked)
- Olive Oil
- Minced garlic
- Kosher salt
- Ground black pepper
- 4-6 small white corn tortillas

### Quick Pico de Gallo

- 2 Roma Tomatoes or 1 Beefsteak Tomato diced
- 1 Jalapeno, chopped
- Half of 1 small red onion, chopped
- Juice of 1 whole lime
- Kosher Salt
- A bunch of fresh Cilantro

### **Spicy Crema**

- 1/2 cup of sour cream or Mexican crema
- 1/2 Tsp of Cholula or to taste
- Fresh Lime Juice
- pinch of salt

### **Instructions:**

1. Pico De Gallo: This is something that is so insanely delicious you forget that it only took a few minutes to make. Mix the tomato, jalapeno, red onion, lime juice, salt, and cilantro in a bowl until thoroughly combined. Set aside until ready to use.
2. Spicy Crema: Mix crema with hot sauce, fresh lime juice, and salt to taste. Make sure to add a little, then taste. It's much easier to add than to take away. Set aside until ready to use.
3. Now it's time to cook your seafood. It's really up to you how you'd like to do this. You can bake, grill or pan fry. Since I like things quick and it was a really nice day, I decided to pull out the grill.
4. Mix the olive oil, garlic, salt, and pepper and brush all over the shrimp and fish. Once the grill is at your desired temperature, cook until done making sure you don't overcook any of the seafood. The fish is done when it easily flakes with a fork, the shrimp is done when it turns pink and the flesh is opaque.
5. Assembly: Take your tortillas and heat them on the grill or in the stove. This is a must! Do NOT skip this step. It's crucial that your tortillas are nice and charred. Heat them just until you start to see a slight char, then remove from heat.
6. Then take your nicely charred tortilla and smear a small amount of the spicy cream, add the cooked seafood, and top with pico de gallo, fresh lime, more spicy crema and fresh cilantro.