

# Chipotle Grilled Fish Tacos with Cilantro Slaw

## Brenda Washnock

Winner: Hooked on Fish Recipe Contest 2013

**Yield/Servings: 16 tacos**

### Main Ingredients:

- 1 - Large Lake Superior salmon filet sliced into taco manageable pieces, approx. 1" x 2"
- 16 - Flour tortillas



### Marinade Ingredients:

- 1 - Chipotle pepper, chopped
- 1 tsp. - Sauce from chipotle pepper can
- 1 - Clove of garlic, pressed
- Juice of one-half large lemon
- Juice of one-half small lime
- 2 Tbsp. - Olive oil
- 1 Tbsp. - Soy sauce
- 1/4 tsp. - Oregano

### Cilantro Cabbage Slaw Ingredients:

- 4 cups - Red or green cabbage or combo, packed and shredded
- 1/2 - Purple onion, sliced thin
- 1/2 cup - Vinegar
- 1/4 cup - Olive oil
- 1/4 cup - Fresh cilantro, chopped
- 1/4 cup - Sugar
- 1/2 tsp. - Salt

### Main Instructions:

1. Combine marinade ingredients and puree in a blender or food processor. Set aside a small amount of the sauce in a separate bowl to use after fish is cooked. Place fish in marinade to thoroughly coat and refrigerate for at least 15 minutes.
2. Place fish pieces onto an enamel-coated grill topper and grill until they get a nice brown coating. Flip fish over and just barely finish the cooking. Do not overcook.
3. Prepare the slaw as directed.
4. Heat the tortillas, preferably on the grill.
5. Take a tortilla and stack it with the grilled fish and slaw and enjoy.

### Cilantro Cabbage Slaw Instructions:

1. Combine cabbage and onion.
2. Blend remaining ingredients thoroughly and toss with cabbage mixture.
3. Let sit for at least an hour.

### Additional Information:

This chipotle barbecue sauce is delicious. For fish (Lake Superior salmon is preferable) tacos, slice skinless, boneless fillets into small pieces so that one or two will fit into a small flour tortilla. Grill fish on an enamel-coated grill topper until just done. Place fish in a pre-warmed soft flour tortilla. Top with Cilantro cabbage slaw. Larger pieces of fish can also be grilled and served with slaw on the side.