

Anaheim Fish Taco Recipe

Ingredients

- 2 tablespoons of Olive Oil
- 3 teaspoons of Tajin Season Classic
- 2 large Anaheim peppers
- 4 medium size tomatoes (diced about 1/2 cup)
- 1/2 cup of blanched sweet corn
- 1/2 cup of chopped mango
- 1/4 cup of chopped fresh cilantro
- 4 mahi mahi pieces
- 4-6 corn soft corn shells
- greens / lettuce mix
- Mexican cheese (optional)

Instructions

1. Chop up peppers, tomatoes and mango and 1/2 of cilantro and place in an oven safe pan.
2. Drizzle with olive oil and sprinkle on Tajin spice seasoning.
3. Bake in a Toaster Oven for about 20 minutes or until the veggies and fruit are getting a little dark on edges and slightly softened.
4. Fish can be baked in the same toaster oven on the lower shelf.
5. Set the oven on broil and slightly warm corn shells.
6. serve mahi mahi fish sliced on corn shell with veggie and fruit mix on top. Sprinkle remaining cilantro and Mexican cheese if desired.
7. Side of greens to soak up juice from taco is optional.

Notes:

For more creative recipes check out BrenHaas.com