

Grilled Mahi Mahi Tacos

Chef Charles Coe
Palm Beach Post

Servings: 1

FOR THE COLESLAW

shredded cabbage

caraway seeds

fresh cilantro , chopped

FOR THE CHIPOTLE MAYO

1 cup mayonnaise

1 chipotle pepper packed in adobo sauce

juice of 1/2 lemon

FOR THE FISH

6 ounces mahi mahi fillet, sliced into three rectangular fingers (3 inches by 1/2 inch)

salt and pepper

1 12-inch tortilla, cut in four pieces (cut a cross on the tortilla, making four triangles)

coleslaw

chipotle mayo

For the coleslaw: Toss shredded cabbage with caraway seeds and fresh cilantro.

For the chipotle mayo: In a food processor or blender, blend together the mayonnaise with the chipotle pepper and lemon juice. Put the mixture into a squeeze bottle. Leftover sauce will keep in the refrigerator for about two weeks.

Season the fish pieces with salt and pepper. Grill until cooked through (about 2 to 3 minutes on each side).

Take three of the tortilla triangles and heat them quickly (a few seconds) on the grill. Lay the triangles on a work surface, with the point facing away from you. Draw one line of chipotle mayo down the center of the tortilla from point to base. Top with coleslaw.

Arrange the fish on top of the coleslaw. Place one dot of chipotle mayo on one corner of the tortilla and roll. The dot of mayo will act like glue to hold the tortilla shut.

Per Serving (excluding unknown items): 1811 Calories; 192g Fat (89.9% calories from fat); 9g Protein; 40g Carbohydrate; 2g Dietary Fiber; 77mg Cholesterol; 1595mg Sodium. Exchanges: 2 1/2 Grain(Starch); 17 Fat.