

grilled fish tacos with jalapeño-cabbage slaw

Recipes adapted from *myrecipes.com* (serves 4)

We surround these savory grilled fish tacos with our zesty jalapeno-cabbage slaw that add flavor and crunch to each bite.

jalapeño cabbage slaw

- ½ t lime zest
- ¼ C fresh lime juice
- 2 T vegetable oil
- 1½ t ground cumin
- 1 t sugar
- ½ t salt
- 4 C thinly shredded red cabbage
- 1 carrot, cut into thin strips
- 1 jalapeño pepper, sliced
- ½ C fresh cilantro leaves

grilled fish

- 2 T olive oil
- 1 garlic clove, minced
- ⅛ t salt
- ⅛ t freshly ground black pepper
- ¼ t smoked paprika
- 4 (6-ounce) fish fillets, either tilapia, steelhead, or whitefish
- 8 corn tortillas
- lime wedges

For the slaw:

Combine first 6 ingredients in a large bowl. Stir in remaining ingredients. Let stand, stirring occasionally, 10 to 15 minutes before serving. **RECIPE CONTINUED ON BACK**

For the fish:

Preheat grill to medium-high heat (350° to 400°). Combine first 5 ingredients in a small bowl; brush onto fish fillets.

Grill fish 5 minutes on each side; grill tortillas 30 seconds on each side. Flake fish into bite-size pieces. Place slaw on tortillas; top with fish. Serve tacos with lime wedges.

A stylized logo featuring three trees with rounded canopies and visible root systems, rendered in a light gray color. The trees are positioned behind the text.

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