



mango red cabbage fish tacos

NIBBLEDISH CONTRIBUTOR

Ingredients

3 corn tortillas 1 mango diced 2 jalapenos minced 1/2 red cabbage thinly sliced 1 pound (or more) of talapia 2 tbsp apple cider vinegar 2 limes 1 bunch cilantro chopped olive oil kosher salt pepper

Instructions

for mango cabbage slaw: -place cabbage in a bowl and cover with salt-for about 30 mins -rinse cabbage in a strainer -add mango, vinegar, jalepanos to taste, lime to taste, cilantro, to taste and pepper to taste -let sit while you make fish for fish: -heat olive oil in pan -once hot, place fish in pan -add jalepanos to taste, salt and pepper to taste -cook until white and flakey for tortillas: -heat directly on gas burner if you have one -or place then in a 300 degree oven until warm for service: -place 3 tortillas on a plate -place fish on the tortillas -top with mango slaw -garnish how you wish