Vietnamese Fish Tacos with Zesty Herb Salsa

Surprise! This Vietnamese recipe has some Veracruz fusion elements. Loads of flavors and colors abound in this dish.

Ingredients:

Fish:

1 tsp Chili Powder
1 tsp Oregano, dried
½ tsp Paprika
½ tsp Black Pepper, ground
½ tsp Salt, Kosher
1½ lb White fish (cod, halibut, etc)

Salsa:

6 each Green Onions, rough chopped
½ each Red Onion, chopped
2 cups Grape or Cherry Tomatoes, chopped
¼ cup Fresh Basil, chopped
¼ cup Fresh Mint, chopped
¼ cup Fresh Cilantro, chopped
1 each Lime, zested and juiced
1 tsp Apple Cider Vinegar
To taste Salt and Pepper

Shell:

1 Tbsp Canola or Olive Oil
12 each Corn Tortillas
2 cups Shredded Cabbage
To taste Sriracha (optional garnish)

Instructions:

1. Gather all ingredients and equipment.
2. In a medium bowl, mix the chili powder, oregano, paprika, pepper, and ½ tsp salt together.
3. Place fish filets on a sheet and lightly coat each side with the seasoning, set aside.

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4. Combine green onions, red onion, tomatoes, basil, mint, cilantro, lime juice and zest, and apple cider vinegar. Season with salt and pepper to taste. Cover and refrigerate.

5. Heat a skillet over medium heat. Add 1 Tbsp olive oil. When oil is hot, place fish in pan and cook until golden brown on the under-side. Flip the fish over using a spatula and cook until the second side starts to brown.

6. Pour ¼ cup water into the pan. Put a lid on and turn the heat down to medium-low. Cook the fish until flaky, checking every 1-2 minutes.

7. Once cooked, break the fish up in the pan with the spatula.


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