

ROCK HARD TACO Presents MAHI MAHI TACOS

Ingredients

Makes 6 Tacos

- Mahi-mahi, fresh
- 1 small yellow onion, small dice
- 1 toe fresh garlic, minced
- ½ teaspoon freshly ground black pepper
- 2 tablespoon pomace olive oil
- 1 bunch cilantro, chopped
- 1 fresh Persian lime, quartered
- 1 shot tequila
- 6 small flour tortillas, warmed
- 1 small bag shredded cabbage or cole slaw mix
- ¼ cup spicy ranch dressing
- ¼ cup freshly shredded Monterey Jack & Tillamook Cheddar
- ¼ cup sour cream

Directions

- Cut fish into strips.
- Add the following to a large bowl:
 - All diced onion, minced garlic , black pepper and olive oil
 - Most of the cilantro, setting aside a little for later
 - Two lime quarters
 - A splash of the tequila, the cook gets the rest!
- Stir to incorporate. Add fish and hand toss to completely coat. Refrigerate for at least 2 hours to marinate.
- Toss cabbage or slaw mix with ranch dressing. Evenly distribute on the tortillas.
- Quickly sear fish and place on top of dressed cole slaw.
- Finish with shredded cheeses, chopped cilantro and sour cream
- Serve with lime quarters and your favorite salsa. Goes great with a Corona!