

Black Sea Bass Tacos with Mango Salsa



Servings:

8 servings

Prep Time:

5 minutes

Cook Time:

10 minutes

Ingredients

- 2 lb Black Sea Bass Filet (or other white fish)
- - Salt & Pepper to Taste
- - Old Bay Seasoning (optional)
- - Cayenne Pepper (optional)
- 8 Tortillas
- 1-2 Mangos
- ½ Purple Onion
- 1 Jalapeno
- ½ Tomato
- ¼ cup Fresh Cilantro
- 1 Lime (optional), sliced into wedges
- 1 Radish (optional), sliced
- 1 Avocado (optional), diced

Method of Preparation

Step 1

- Season filets with salt, pepper and optional seasonings.
- Grease grill and cook on each side for 2-3 minutes on medium heat.
- Dice ingredients for salsa and add to a small mixing bowl. Refrigerate until ready to use.
- Assemble tacos; top with mango salsa and additional toppings. Enjoy!

- ½ cup **Shredded Cheese**
(optional)

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