

HALIBUT FISH TACOS | SERVES 4



INGREDIENTS

Fresh & Wild Alaskan Halibut, 1 lb

Tortillas, 8 ct

Cilantro Lime Cabbage Slaw, 1.5 lb

Cotija Cheese, 4 oz

Salsa, 16 oz

Zupan's Housemade Guacamole, 12 oz

Tortilla Chips

2 Limes

ZUPAN'S MARKETS
— ESTABLISHED 1975 —

HALIBUT FISH TACOS RECIPE

Remove elements from box and place halibut, cotija cheese, tortillas, limes, guacamole & salsa in the refrigerator until ready to prepare.

1. Rub halibut with 1 teaspoon of olive oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper.

To Grill: Preheat grill to medium heat and brush grill with oil to prevent fish from sticking. Grill the fish until it is opaque and starts to flake with a fork, 3-5 minutes per side. Transfer fish to platter and allow to rest. Separate into large chunks.

Stove: Heat skillet over medium-high heat. Add 1 teaspoon olive oil to the pan. When it shimmers, add the fish filet and sear for 2-3 minutes per side until opaque and just cooked through. Transfer fish to platter and allow to rest. Separate into large chunks.

2. While the fish is resting, warm the tortillas (see below) and slice limes into wedges.
3. Assemble your tacos. Layer grilled fish, cilantro lime slaw, salsa, and cotija cheese in each tortilla. Top with a squeeze of fresh lime juice.
4. Enjoy with chips & guacamole.

Ways to warm your tortillas:

- Wrap a stack in aluminum foil and put them in the oven at 350° for about 10 minutes. Keep them wrapped until you are ready to use them.
- Put them in a non-stick pan heating both sides until they start to get some color. This takes a bit more time, but chefs like this method!
- Get rid of the pan, grab some tongs, and hold your tortilla over a gas stove flame for 10-15 seconds on each side. This gives your tortillas a slight char and mild smoky flavor.

INGREDIENTS

Cilantro Lime Cabbage Slaw

VEGAN, GLUTEN-FREE

Shredded cabbage, pepitas, cilantro, radish, yellow hominy, onion, pico de gallo (roma tomato, red onion, cilantro, peeled garlic, jalapenos, lime, kosher salt), poblano vinaigrette (poblano pepper, avocado, garlic, cilantro, seasoning, lime juice, rice vinegar, sugar, salt, black pepper, oregano, olive oil blend).

Cotija Cheese

Pasteurized whole cows milk, cultures, enzymes, salt.

Allergens: Milk

Mango Salsa

VEGAN, GLUTEN-FREE

Mango, lime juice, red onion, jalapeno pepper, mint.

Tropical Salsa

VEGAN, GLUTEN-FREE

Mango, red onion, jalapeno, cilantro, pineapple, red pepper, papaya, lemon juice.

Guacamole

VEGAN, GLUTEN-FREE

Avocado, Roma tomato, red onion, cilantro, peeled garlic, jalapenos, limes, kosher salt.

Yellow Corn/Wheat Tortillas

water, stone ground yellow corn masa flour, wheat gluten, contains 2% or less of each of: guar gum, non-aluminum baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), sea salt, fumaric acid, trace of lime, to maintain freshness (calcium propionate, sorbic acid).

Allergens: Wheat

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