

## Fish Tacos

I had my first fish taco in San Diego. It was probably one of the best meals I have ever had, not only because it was delicious, but I had just finished basic training for the Navy and it was the first “real” food I had eaten in a while. Tender, spicy fish topped with a refreshing pico de gallo and creamy avocado. It has been a favorite of mine ever since. They are easy to make and delicious. Here in Corpus Christi, we are blessed to have an abundance of fresh fish. They can be made with any fish or even shrimp. They are a great match with our Vino Frizzante. The spicy fish is balanced by a touch of sweetness in the wine as the bubbles prepare your palate for the next bite. I know you will enjoy this and it will become a go to dish for your recipe box.

### Ingredients:

- 1 tomato, diced
- ¼ onion, diced
- 1 jalapeno, diced
- 2 tablespoons chopped cilantro
- Juice of 1 lime
- Pinch of salt and pepper
- 2 cups thinly sliced Napa cabbage
- Juice of 2 limes
- Salt and Pepper
- 1 pound fish or shrimp
- 2 tablespoons blackened seasoning
- 8 corn tortillas
- 1 avocado sliced

### Method:

Make pico de gallo with tomato, onion, jalapeno, cilantro, and lime juice. Season to taste with salt and pepper.

Toss cabbage with lime juice, salt and pepper.

Sprinkle fish with blackened seasoning.

Cook in a very hot skillet, turning once for about 3 minutes on each side.

Remove and let rest.

Heat tortillas in same skillet.

Place about 2 ounces of fish in each tortilla.

Add pico de gallo, cabbage, and sliced avocado to each taco and mangia, mangia!