

Sautéed Mahi Mahi Fish Tacos with Guacamole & Chipotle Sauce



Fish tacos are easy and fantastic!

Notes: I couldn't find fresh Mahi Mahi. However, the frozen product I did find was awesome! I also made my own corn tortillas. You can buy your own and that's fine, but I couldn't find corn tortillas up in my part of the woods. However, they did have the corn flour to make them. It's called MASA. Odd, isn't it?

Ingredients:

- 2 Mahi Mahi fillets (1 pound in total)
- 4 Corn tortillas - corn flour (make tortillas as directed. It's so easy!)
- 1 Cup packaged shredded cabbage (dry coleslaw)
- 1 tsp of rice wine vinegar (combine that with cabbage and salt and pepper)
- 1 Cup of salsa verde (tomatillo salsa)
- 1/2 Roasted red bell pepper (sauce)
- 1 Chipotle in Adobe sauce (sauce)
- 1 Shallot (sauce)
- 2 Cloves garlic (sauce)
- 3-4 Lime, juice (sauce)
- 1/2 tsp Chili powder (sauce)
- Add 1/4 cup sour cream or yogurt (sauce)
- Add 1/4 cup of mayo (sauce)
- Salt and pepper to taste (sauce)
- Fresh Guacamole. [Here is the recipe.](#)
- Cilantro for garnish

Instructions:

1. In a blender combine sour cream, lime juice, roasted pepper, garlic, shallot and chili powder to make the hola sauce. Season with salt and pepper to taste.
2. In a non-stick pan cook fish on medium high heat with the salsa verde. Add some oil if you need to. Cut fish into chunks and set aside.
- 3) Heat or make tortillas. Spread guacamole all over one side of the tortilla, layer a few TBSP of fish, add chipotle sauce, add cabbage mix, add more hola sauce and garnish with cilantro if you like. Serve with a [fresh margarita](#).