



Grilled Fish Tacos with Peach Salsa

Recipe and photo from www.bigreenegg.com. Makes 4 servings.



Salsa Ingredients:

- 1½ cups diced fresh peaches
- 1 firm, but ripe avocado, diced
- ¼ cup thinly sliced red onion
- 2 tablespoons chopped fresh cilantro
- ½ small jalapeño, minced
- juice of 1 lime, about 3 tablespoons

Fish Ingredients:

- 1 teaspoon cumin
- 1 teaspoon brown sugar
- 1 teaspoon ground coriander
- 2 teaspoons olive oil
- 1½ pounds fresh salmon, halibut, catfish, or your favorite fish

Corn tortillas and lime wedges

Directions:

Combine salsa ingredients in a medium bowl and refrigerate until ready to use. Set EGG for direct cooking at 400°F/204°C. In a small bowl, combine cumin, sugar, and coriander. Brush fish with olive oil and sprinkle with spice mixture. Grill fish on oiled cooking grid for 3-5 minutes per side until cooked to your liking. Char tortillas on cooking grid, about 10 seconds on each side.

Serve tacos with fresh salsa and desired toppings. (cheese, etc.)

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