

Blackened Fish Tacos with Avocado Cream



Ingredients

For the Fish

600g firm, white fish fillets (we recommend flathead)

1 cup seasoning mix (we recommend Lane's Kapalua)*

For the Coleslaw

1 cup red cabbage, finely shredded

1 cup green cabbage, finely shredded

1/4 red onion, peeled and finely sliced

1 cup fresh coriander leaves and stalks, chopped

1 tsp extra virgin olive oil

1 tsp lime juice

* See note

For the Avocado Cream

2 large avocados, peeled, deseeded

1 cup sour cream

Juice of half a lime

1 clove garlic, finely chopped

1/2 tsp salt

Sriracha, to taste

12 small flour tortillas

Fresh lime wedges, to serve

Directions

Step 1 – Combine all of the ingredients for the avocado cream in a food processor and blend until smooth. Set aside.

Step 2 – Combine all of the ingredients for the coleslaw in a small bowl and toss together. Set aside.

Step 3 – Cut the fish into 10 cm pieces, pat the fish dry and coat liberally in the spice mix. Can't find Lane's Kapalua? See the note to make your own mix.

Step 4 – Preheat the BBQ to medium heat – approximately 180°C. Set up the BBQ with a hotplate or BBQ safe frying pan and cook the fish for around 3 minutes each side, or until the spice mix starts to blacken and the fish is cooked through. Remove from the hotplate and cover to keep warm

Step 5 – Lightly toast the flour tortillas on the hotplate, 30 seconds each side, to warm through.

Step 6 – Serve the tortillas filled with fish pieces, coleslaw and avocado cream, with lime wedges on the side.



Make your own seasoning mix:

2 tbsp paprika

2 tsp ground cumin

1 tsp onion powder

1 tsp garlic powder

1/2 tsp dried basil

1/2 tsp dried oregano

1/2 tsp dried thyme

2 tsp light brown sugar

1 tsp salt

1 tsp freshly ground black pepper

