



GRILLED FISH TACOS WITH AVOCADO & SRIRACHA MAYO

Ingredients cost: £12

Servings: 4

Prep Time: 20 minutes plus
marinating time

Cook time: 8 minutes

INGREDIENTS:

600g monkfish cheeks or other
meaty white fish, cut into large
sections

1.5 tsp ground cumin

1.5 tsp paprika

2 tsp ground coriander

3 cloves garlic crushed or finely
grated

1 tbsp olive oil

1 tsp fine sea salt

This recipe is a lighter version of California fish tacos, using grilled fish instead of deep fried. There are lots of ways to vary the toppings - you could mix the avocado with sour cream and lime to make a 'crema' for example, or add a spicy tomato salsa. Corn tortillas are available in some shops or online, but flour ones are fine if you can't find them.

METHOD:



1. If using monkfish cheeks, remove the thin outer membrane around the flesh and discard (a fishmonger may have done this already). Combine the ground cumin and coriander, paprika, garlic, olive oil and salt. Rub all over the fish and set aside for 20 minutes.

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FOR THE SRIRACHA MAYO:

3 tbsp mayonnaise
3 tbsp natural yoghurt
2 tsp Sriracha or other hot sauce, to taste
1 tbsp lime juice
Pinch ground cumin

TO SERVE:

12 corn or flour tortillas
Lime wedges
Shredded white cabbage
2 avocados, sliced (sprinkle with lime juice to stop them turning brown)
Finely diced red onion

METHOD CONTINUED:



2. Make the Sriracha mayo by combining the mayonnaise, yoghurt, Sriracha, lime juice and cumin with a pinch of salt. Mix well and set aside.

3. Make sure your other accompaniments are ready before you start cooking the fish.



4 Light 2 of the Jupiter Outback BBQ gas burners and set the heat to high. Grill the fish for around 4 minutes

each side, or until just cooked through (timings will vary depending on the thickness of the fish).

5. Slice the fish and serve with the sauce and other accompaniments.