

## **Fish Tacos w/Creamy Sauce**

### Ingredients:

- 1 1/2 lbs. Cod (or other flaky white fish - rockfish, halibut, mahi)
- 1 tablespoon Migliore Portuguese Linguisa Seasoning Salt
- Extra Virgin Olive Oil (your choice)
- 1 bunch fresh Cilantro (you can substitute Parsley)
- 2 avocados, diced
- 8oz. mango, diced
- 8oz. pineapple, diced
- 1 bunch fresh Cilantro (you can substitute Parsley)
- 8 - 12 corn tortillas, grilled or toasted over stove burner

### Creamy Sauce

- 1/2 cup mayonnaise
- \*1/3 cup Migliore Chipotle Olive Oil
- \*2 Tbsp. Migliore Pineapple Balsamic Vinegar

Preheat oven to 375 degrees. Cut fish in 1 inch strips and place on parchment paper lined baking sheet. Lightly coat fish with Olive Oil and sprinkle evenly with Portuguese seasoning. Bake for 12 min. (If you want a bit of browning, use your broiler for a minute...DO NOT OVER COOK.

While baking fish, Blend your creamy sauce ingredients in a bowl using a wire hand whip. You may adjust measurements for your own taste. Just takes a minute or two and you should have a silky creamy sauce!

Mix your mango, pineapple, avocados and cilantro in a bowl for your garnish

Prepare to Assemble tacos: Serve fish over grilled tortillas. Spoon fish

with creamy sauce and top with your fruit garnish. Serves 4

\*\*Another good pairing for creamy sauce would be Persian Lime Oil/Mango Balsamic, Baklouti Green Chili Oil/Mango Balsamic or Harissa Oil/Apricot Balsamic.

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