

Grilled Fish Tacos with Mango-Avocado Relish

Ingredients

2 lbs firm white fish fillets
2 tbsp olive oil
½ tsp each salt & peper
12 (6in) tortillas

Mango-Avocado Relish Ingredients

2 avocados chopped
1 mango, peeled, seeded and chopped
½ cup chopped red bell pepper
½ cup chopped jicarra
¼ cup lime juice
2 tbsp cilantro
1 tsp sugar
½ tsp salt
½ tsp ground cumin

Mango-Avocado Relish: Combine all ingredients in a large bowl, tossing to coat. Cover and chill. - Yield: 2 cups

Brush fillets with oil; sprinkle with salt & pepper. Grill fish (cover with grill lid) over medium heat for 10 minutes on each side, or until fish flakes with a fork. Wrap tortillas in heavy duty aluminum foil. Place on grill during last 5 minutes of grill time to warm. Serve immediately with Mango Avocado Relish. - 6 servings (12 tacos)

