

# Prima Olive's Mahi Mahi Tacos with Corn & Tomato Salsa

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## Mahi Mahi Tacos

- 1 pound Mahi Mahi (you can also use Tilapia)
- 1 teaspoon Coriander
- 1/2 teaspoon Cumin
- 1/2 teaspoon Garlic Powder
- 1/2 teaspoon Paprika
- 1/2 teaspoon Salt
- 1 tablespoon [Prima's California Lime](#)
- 8 small 100% Corn Tortillas (approx. 50 calories each; certified gluten-free if needed)
- Optional toppings: 1 Avocado, sliced; a squeeze fresh lime juice



## Corn and Tomato Salsa

- 1 bulb Shallots, diced
- 1 pint Cherry Tomatoes, halved
- 1/4 bunch Cilantro, chopped
- 2 cups frozen Corn, defrosted
- 1/2 teaspoon Paprika
- 1 tablespoon [Prima's Serrano Chile Honey Vinegar](#)

## Directions

Preheat oven to 400F.

Toss together salsa ingredients (corn, shallots, tomatoes, and cilantro with paprika and vinegar) and set aside.

Rinse and dry the Mahi Mahi. Slice into 3/4" thick pieces. Mix together coriander, cumin, garlic powder, paprika, salt, and California Lime EVOO. Toss sliced mahi mahi in spice mixture and spread out into 1 layer on a sheet pan. Roast for 8 to 12 minutes, until fish is golden on the outside and opaque in the middle.

Warm up tortillas according to package instructions and assemble your tacos. Fill with fish, salsa, and top with avocado and a squeeze of lime juice if desired.

**Nutrition Information**

**Serves: 4** | **Serving Size:** 2 tacos + 1/4 of salsa, divided (avocado and lime juice not included)

**Per serving: Serves:** Calories: 315; Total Fat: 7g; Saturated Fat: 1g; Monounsaturated Fat: 3g; Cholesterol: 83g; Sodium: 440mg; Total Carbohydrate: 40g; Dietary Fiber: 6g; Sugars: 7g; Protein: 25g

**Nutrition Bonus:** Potassium: 874mg; Vitamin A: 19%; Vitamin C: 26%; Calcium: 6%; Iron: 18