

KID-FRIENDLY ROCKFISH TACO BAR

Prep: 15 mins | *Total:* 45 mins

Serves: 4

INGREDIENTS

For the Tacos:

- 1 to 1.5 pounds rockfish fillet
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder
- ¼ teaspoon cumin
- ¼ teaspoon chili powder
- Salt & pepper
- 1 tablespoon vegetable oil
- Flour tortillas
- Hard shell tortillas

For the Avocado Crema:

- 1 ripe avocado
- 1 cup crema or sour cream
- 1 teaspoon lime juice
- ¼ teaspoon salt

For the Corn and Tomato Salsa (pro-tip: make a double recipe to use as a dip for chips):

- 1 cup frozen corn kernels
- 1 teaspoon vegetable oil
- 2 medium tomatoes, diced
- 1/3 cup red onion, diced
- 1-2 teaspoons lime juice (to taste)
- 1 tablespoon chopped cilantro
- Salt & pepper (to taste)

Toppings to Put Out:

- Queso Fresco
- Chopped Cilantro
- Tortilla chips (to dip in extra salsa)
- Pickled “nacho” jalapeños
- Avocado slices
- Pinto Beans
- Lime wedges

DIRECTIONS

MAKE SALSA

Heat oil in a small saute pan over medium-high heat. Add corn kernels and saute for 4-5 minutes until the corn kernels are a little caramelized. Remove from heat and set aside.

In a medium mixing bowl, combine tomatoes, red onion, lime juice, cilantro and cooled corn. Season with salt & pepper to taste.

MAKE AVOCADO CREMA

Place avocado, crema, lime juice, and salt in a blender. Blend until smooth.

COOK ROCKFISH

Season fish with onion powder, garlic powder, cumin, chili powder, and salt & pepper.

Heat 1 tablespoon vegetable oil over high heat until shimmering. Add fish and cook until seared on both sides, about 3 minutes per side. Remove fish to a platter for serving

MAKE A TACO BAR

Set out the fish platter, tortillas, salsa, avocado crema, and other optional toppings, and have everyone dig in!

