

MAKE IT!

Fish Tacos with House Hot Sauce



INGREDIENTS

- 1½-2 pounds walleye or other mild fish, skin and pin bones removed
- 2 teaspoons salt
- 1 tablespoon vegetable oil
- 1 jar American Spoon House Hot Sauce
- 2 avocados, sliced
- 4 limes, quartered
- ¼ cup cilantro leaves, chopped
- ¼ cup red cabbage, shredded
- 1 package corn tortillas

INSTRUCTIONS

Place the oil in a large skillet over medium-high heat. Season both sides of the fish with salt. When the oil begins to shimmer, add the fish to the pan. Cook until the fish is nicely seared, about 2-3 minutes; then flip the fillets and continue cooking another 2-3 minutes. Turn heat to low and add half of the hot sauce or salsa. Gently stir to coat the fish and continue cooking until the sauce thickens, about a minute more.

While the fish cooks, heat the tortillas in a low oven. Break the fish into bite-size chunks with a fork. To serve, spoon fish mixture into tortillas and top with the avocado, cilantro, cabbage, lime wedges, and remaining hot sauce or salsa.

Variation: Swap out the House Hot Sauce for Pumpkin Seed Salsa, lime wedges, and remaining hot sauce or salsa.

