

# JeeSauce Fish Taco:

Total Time 45min

## Ingredients

2 -1/2lb Filets Wild King Salmon (you can use your favorite fish)  
1 8oz Tub Chipotle JeeSauce or 8oz of original "at home" almond sauce  
2 cups home made pico de gallo \*See bonus pico de gallo recipe  
Package siete almond flower tortillas or your favorite flower or corn tortillas  
1 cup guacamole \*See bonus guacamole recipe  
1 cup shredded green cabbage  
2 cups home made mango salsa \*See bonus mango salsa recipe

## Tools

Grill or I used a Pellet Smoker @450  
dish for marinading fish  
Cutting board - for pico, guacamole, mango salsa recipe, chopping cabbage  
kitchen knife - or pico, guacamole, mango salsa recipe, and chopping cabbage  
pan for warming tortillas  
bowls for serving - guac, cheese, pico, cabbage

## Directions

- Make Pico de gallo \*see bonus pico recipe
- Make Guacamole \*see bonus pico recipe
- Make Mango Salsa \*see bonus pico recipe
- Shred cabbage
- Set pellet smoker to 450 or if you using a grill set to medium high. We are going to want to sear the fish and do your best not to overcook.
- Marinate the deboned fish filets by adding 1 tbsp Chipotle JeeSauce to bowl and adding the filets. Make sure to cover with JeeSauce evenly
- When grill or smoker is ready throw the fish on and cook 5 min each side (depending on the thickness of the filet and type of fish)
- Pull fish from the grill and let rest a few min. Salt to taste
- Warm tortillas
- Build your desired taco
- In our video recipe we topped the taco with our Chipotle flavor of JeeSauce but any of the following flavors of JeeSauce will work.  
Original, Chipotle, Cilantro Lime, Habanero