

Quick & Easy

THE COSTCO WAY

Mango Salsa Fish Tacos

Makes 8 servings

Mango Salsa Ingredients:

2 large mangoes
1 jalapeño, finely diced
1/3 cup red onion, finely diced
1 small handful cilantro, finely chopped
1 lime, juiced

Instructions:

On a cutting board, peel, pit and dice mangoes. Place in a medium bowl. Add jalapeño, red onion, cilantro and lime juice. Gently stir to combine.

Fish Taco Ingredients:

1 tsp chili powder
1/2 tsp ground cumin
1/2 tsp Mexican oregano
1/2 tsp garlic salt
1 lb halibut or mahi mahi
2 Tbsp cooking oil
8 corn tortillas, warmed
2 cups green or red cabbage, shredded
1/2 cup Cotija or Monterey Jack cheese, crumbled
Mango Salsa

Instructions:

In a small bowl, combine chili powder, cumin, oregano and garlic salt. Rinse fish. Pat dry with a paper towel. Sprinkle spice mixture over fish. Heat oil in a grill pan. Add fish. Cook for 4 minutes. Flip. Cook an additional 2 to 4 minutes, depending on the thickness, or until cooked through and the internal temperature reaches 145 F. Divide fish into warm tortillas. Top with cabbage, cheese and Mango Salsa.

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