

Quick & Easy

THE COSTCO WAY

Baja Fish Tacos with Chunky Avocado Salsa

Makes 14 to 16 servings

Chunky Avocado Salsa ingredients:

3 large Avocados from Peru, diced
3 tomatoes, diced
1 small onion, chopped
1 bunch cilantro, finely chopped
1 to 2 medium chilis or jalapeños, seeded and minced
2 limes, juiced
Salt to taste
½ tsp ground coriander (optional)

Instructions:

In a large serving bowl, combine avocados, tomatoes, onion, cilantro, chilis or jalapeños, lime juice, salt, and coriander. Gently toss to combine.

Baja Fish Tacos ingredients:

1 tsp garlic powder
1 tsp smoked paprika
½ tsp ground cumin
½ tsp sea salt
¼ tsp chili powder
¼ tsp ground black pepper
2 lbs cod or haddock fillets
3 Tbsp avocado oil or olive oil, divided
16 soft corn tortillas
2 cups purple cabbage, thinly sliced
Chunky Avocado Salsa

Instructions:

In a small bowl, combine garlic powder, smoked paprika, cumin, salt, chili powder and black pepper. Gently rub both sides of cod with spice mixture. In a large nonstick skillet, heat 2 Tbsp oil on medium-high. Once hot, add cod. Sear on each side for 2 to 3 minutes, or until internal temperature reaches 145 F and cod is white in the center and gently flakes apart. Place on a plate.

Heat a skillet over medium-high. Lightly brush both sides of the tortillas with remaining 1 Tbsp oil. Cook for 1 to 2 minutes per side, or until browned. Divide cod over tortillas. Top with cabbage and Chunky Avocado Salsa.

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