

# Blackened Mahi Mahi Tacos

## Ingredients

### **For the Blackening Seasoning:**

- 1 teaspoon of chili powder
- ½ teaspoon of paprika
- ½ teaspoon of chipotle powder
- ½ teaspoon of crushed red pepper flakes
- ½ teaspoon of onion powder
- ½ teaspoon of garlic powder
- ½ teaspoon of dry oregano
- 1 ½ teaspoons of Kosher salt
- 2 pounds of Mahi Mahi fillets, patted dry
- 3 tablespoons of olive oil

### **For the Vegetables:**

- 1 cup each of shredded red and green cabbage
- (2) 15 ounce cans of drained, rinsed and heated black beans
- corn tortilla shells
- fresh cilantro leaves for garnish
- fresh lime slices for garnish
- cotija cheese for garnish

### **For the Crema:**

- 1 avocado
- 1 cup of Mexican crema
- juice of 1 lime
- Kosher salt and fresh cracked pepper to taste

### **For the Salsa:**

- 2 small diced mangos
- ½ small diced red onion
- 1 seeded and small diced jalapeño
- ½ seeded and small diced red bell pepper
- 1 thinly sliced green onion
- juice of 1 lime
- 2 tablespoons of olive oil
- Kosher salt and fresh cracked pepper to taste



## Instructions

- 1. Blackening Seasoning:** Combine all herbs and spices into a small bowl and season each side of the Mahi Mahi well. Note: there will be some leftover after you get done seasoning the fish.
- 2.** In a large saute pan on high heat with olive oil, saute the fish until it is browned and cooked through out. Set aside.
- 3. Crema:** Mash the avocado in a medium size bowl and whisk together the remaining ingredients and keep cool.
- 4. Salsa:** Combine all ingredients in a medium size bowl and keep cool.
- 5. To Plate:** Layer on top of a heated corn tortilla: heated beans, cabbages, blackened Mahi Mahi, crema, salsa, cilantro leaves, cotija cheese and garnish with lime wedges.