

# Grilled Mahi-Mahi Fish Tacos with Mexican-Inspired Slaw

Serves 2-3

## For the fish:

2 (6-ounce) mahi-mahi fillets, skin removed  
1 teaspoon chili powder  
½ teaspoon garlic powder  
1/2 teaspoon ground cumin  
1/2 teaspoon salt  
Vegetable or canola oil, for grill

## For the slaw:

1 cup finely grated red cabbage  
1 cup diced mango  
1 cup diced pineapple  
2 green onions, ends trimmed, white and green parts finely sliced  
1 heaping tablespoon minced fresh cilantro  
Juice from ½ a lime, more to taste  
½ tablespoon extra virgin olive oil  
1 teaspoon agave syrup, more to taste  
Salt and freshly ground black pepper, to taste  
**Serve with:** Small flour tortillas (store-bought or homemade (recipe follows))

Heat a grill or grill pan over medium-high heat. In a small bowl, whisk together the chili powder, garlic powder, cumin, and salt. Pat the fillets dry with paper towels and rub the spice mixture all over the fillets. Cover with plastic wrap and refrigerate the fish for 20 minutes.

To make the slaw, combine the cabbage, mango, pineapple, green onions, and cilantro in a medium bowl. In a small bowl, whisk together the lime juice, olive oil, and agave syrup. Pour the dressing over the slaw and toss to coat. Season to taste with salt and pepper and adjust the other seasonings as needed. Refrigerate until ready to serve.

Reduce the grill temperature to medium and brush the grates with the oil. Add the fish, presentation side down, and cook for about 4 minutes per side until the fish is cooked through and flakes easily. Use a fork to flake the fish into chunks. Serve immediately with the flour tortillas and Mexican slaw.

**This recipe came from Minced blog at [www.mincedblogger.com](http://www.mincedblogger.com).**

# Homemade Flour Tortillas

Makes 12 8-inch tortillas

3 cups all purpose flour  
 $\frac{3}{4}$  teaspoon salt  
 $\frac{1}{3}$  cup lard or vegetable shortening  
 $\frac{3}{4}$  cup warm water

Whisk together the flour and salt. Use a pastry blender to cut the lard into the flour mixture until it is in very small pieces. Add the water and stir with a rubber spatula until the water has been absorbed and the dough is crumbly. Turn the dough out on the counter and knead it with your hands until all the flour has been incorporated and the dough is smooth and elastic to the touch. Portion the dough into 12 golf ball-sized rounds. Set the dough balls on a baking sheet and cover with a towel for 30 minutes.

Heat a medium skillet over medium heat until very hot. Working with one dough ball at a time, roll the dough ball out to an 8-inch wide circle that is less than  $\frac{1}{4}$ -inch thick. Transfer the dough to the hot skillet. Cook each side for about 15 seconds; the tortilla will have brown spots. Don't overcook the tortillas as they will become crispy instead of soft and pliable. Use tongs to transfer the tortillas to a wire rack. Cover the tortillas with a towel to keep warm.

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