

## **Fish Tacos**

Adapted from [Epicurious](#) - Lourdes Castro

### *Ingredients:*

½ red onion, thinly sliced  
1 ½ cups red wine vinegar or white wine vinegar  
¼ cup olive oil  
1 ½ teaspoons ancho chile powder  
1 ½ teaspoons dried oregano  
½ teaspoon ground cumin  
½ cup lightly packed fresh cilantro leaves, chopped, plus extra for garnish  
1 jalapeno, stemmed and chopped  
1 pound flaky white fish (mahi mahi, halibut or cod)  
Kosher Salt  
Fresh corn tortillas  
Mexican crema  
Pico De Gallo - or fresh tomato salsa  
Limes, cut into quarters

### *Preparation:*

In a small bowl, place the red onions in and cover with enough red wine vinegar to the top of the onions. Cover with saran wrap and set aside until ready to use. (let the onions pickle for at least 30 minutes).

In another small bowl, combine the spices - ancho chile powder, oregano, cumin, chopped cilantro, jalapeno. Stir in the olive oil and mix until combined. Place the fish in a shallow platter and pour the marinade evenly on both sides. Allow to marinate for at least 20 minutes.

Heat a large nonstick skillet over medium heat. Add the fish to the pan (no need for extra oil) and season the fish with salt. Cook the fish for at least 4 to 5 minutes, depending on the thickness of the fish, turn over and cook the other side for 3 to 4 minutes. Remove the pan from the heat and using a fork, carefully flake the fish in the pan, and mixing in the marinade with the flaked fish. *(if fish is still not cooked all the way - heat the fish on stove top until fully cooked)*. Taste for seasonings. Set aside.

Warm the tortillas on stove top until they are soft and tender. (about 45 seconds on each side).

Assemble the taco, place a spoonful of the prepared fish in the center of the tortilla. Top with the pickled onions, pico de gallo and a drizzle of Mexican crema. Garnish with a wedge of lime and chopped cilantro.

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