



## CUBAN FISH TACOS WITH MOJO SAUCE

### INGREDIENTS:

4-6 Mission® Street Tacos White Corn Tortillas  
2 tbsp. extra-virgin olive oil  
2 cloves garlic chopped  
¼ cup fresh squeezed lime and/or orange juice  
½ tsp. kosher salt  
2 tbsp. chopped fresh cilantro  
1 tbsp. coconut oil  
1 lb. Mahi Mahi (or Salmon) fillets  
Salt & pepper, to taste  
Mixed greens for serving

### INSTRUCTIONS:

1. To make mojo sauce: Heat up 2 tbsp. olive oil in a small saucepan over medium heat. Add garlic and cook until softened. Stir in the lime/orange juice, cilantro, and salt. Set aside.
2. Prepare grill to medium high heat. Brush fillets thoroughly with coconut oil and season generously with salt and pepper.
3. Lay fish on the grill, rounded-side down, and leave until you can lift the fish without sticking and there are distinct grill marks, about 5 minutes. (Test it by gently lifting a corner—if it sticks, cook it a bit longer and try again). Carefully turn the fish over and cook until firm to the touch, about another 5 minutes. Cut into smaller chunks when cooled.
4. Warm tortillas for 10-15 seconds on each side in an ungreased pan.
5. Place a bed of greens on each tortilla, top with grilled fish and a generous serving of the mojo sauce. Garnish with cilantro sprigs.

**MAKES 4-6 STREET TACOS**