

Rockfish

Baja Style Tacos with Old Bay



Serves 4-6

Rockfish Taco Ingredients:

- 2 medium tomatoes seeded and finely chopped.
- 1 small red onion peeled and finely chopped.
- 1 clove garlic, minced.
- ½ cup roughly chopped cilantro
- 1 jalapeño, halved lengthwise, seeded, and cut crosswise into half-moons (optional)
- ¼ cup mayonnaise
- ½ cup sour cream
- 2 limes, 1 halved and 1 cut into wedges.
- Kosher salt
- Freshly ground black pepper
- 1 tablespoon canned chipotle pepper, finely chopped (optional)
- 2 pounds of Rockfish
- 12 6-inch fresh corn tortillas
- 2 cups shredded green cabbage.
- A saucy hot sauce, like Tapatio or Frank's

Directions for making Rockfish tacos:

- Mix onions, garlic, cilantro, jalapeno, and tomatoes in a bowl making a perfect combination for the Rockfish tacos.
- Combine the sour cream and mayonnaise until it is fully mixed. Add lime juice, chipotle seasoning, salt, and pepper. The more chipotle you add the spicier it will be.
- Heat the oven burner to a medium temperature. Spray your pan with olive oil to ensure the Rockfish will not stick. Coat both sides with old bay seasoning and cook for 6-8 minutes.
- Once the fish is cooked to a white flakey texture, remove it and cut into strips for the tacos.
- Place tortilla on a plate. Cover the tortilla with your chipotle mayo mixture that you made. Add the Rockfish on the bottom. After adding your fish add your salsa mix of onions, garlic, cilantro, jalapeno, and tomatoes to it. Add some shredded cabbage to it.
- Serve with a lime wedge and side of hot sauce to add more kick to it.