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FISH TACOS WITH PEACH SALSA

MATERIALS:

Sharp knife
Cutting Board
Measuring Spoons
Medium bowl
Small bowl
Skillet
Spatula

INGREDIENTS:

For the salsa:

1 can (15 oz) peach halves - drained, rinsed, and chopped
1/2 bell pepper, finely chopped (about 1/2 cup)
1/4 onion, finely chopped (about 1/4 cup)
1 whole jalapeno pepper-seeded and finely chopped (OPTIONAL)
1 tablespoon fresh cilantro, finely chopped
2 teaspoon lemon juice

For the fish:

4 white fish fillets (about 1 lb)
1 tablespoon chili powder
1/4 teaspoon salt
2 teaspoons cumin
1/2 teaspoon oregano
1/4 teaspoon garlic powder
8 6" flour tortillas (warmed)

Serves: 4

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DIRECTIONS:

For the salsa:

1. In a medium bowl, stir together chopped peaches, bell pepper, onions, jalapenos, cilantro, and lemon juice; cover and refrigerate until ready to use.

For the fish:

1. Heat grill or skillet over medium-high heat. Using paper towels, pat fish dry, transfer to plate.
2. In a small bowl, stir together all spices.
3. Rub fish with spice mixture to coat completely.
4. Place fish on hot greased grill grates or lightly oiled skillet.
5. Cook, flipping once until fish is opaque and flakes easily with a fork (145 degrees Fahrenheit), about 8 minutes.
6. Thinly slice fish.
7. To serve, fill each tortilla with 1/2 fish fillet and about 1/3 cup of salsa.

Chef's Notes:

- Serve with a corn and bean salad for added veggies and protein.
- Use any type of salsa you like or switch up the spice rub on the fish to include your favorite flavors.
- Grilling rather than deep frying the fish reduces fat and still provides great flavor to the tacos!