

WARM FISH TACOS

by Chef G. Garvin

8-12 oz | Tilapia or Dover Solee/Kosher Salt, ground black pepper
2 tbsp | Olive oil
2 tsp | unsalted butter
Prepared guacamole
Diced tomatoes
Diced red onion
Chopped fresh cilantro

INSTRUCTIONS

Season the fish on both sides with salt and pepper. Heat oil and 1 tablespoon of butter together in a sauté pan over medium-high heat. Sauté the fish 2 minutes on each side until crispy brown crust. Remove from heat.

In a separate sauté pan set over medium-low heat, melt the remaining tablespoon of butter. Lightly toast the tortillas on both sides. Keep them warm on a plate by covering with a clean kitchen towel.

Using a fork, flake the fish and place a small amount on each tortilla. Top the guacamole, tomatoes, onions, cilantro and roll up!



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