

SMOKEY KINGFISH TACOS

SERVES: 4

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INGREDIENTS

- 600g South Australian Yellowtail Kingfish, cut in to 2cm pieces
- 1 avocado, mashed
- ½ cup sour cream
- ¼ red onion, finely chopped
- juice of ½ lime
- 2 tbs extra virgin olive oil
- 2 tsp smoked paprika
- 1 tsp ground cumin
- 1 tsp salt flakes
- ½ tsp onion powder
- ½ tsp garlic powder
- ¼ chilli powder
- To serve: tortillas, finely shredded cabbage, pickled jalapenos, coriander, lime wedges and salt flakes

METHOD

1. Prepare guacamole by combining avocado, sour cream, red onion and lime juice in a bowl. Set aside.
2. Combine olive oil, smoked paprika, cumin, salt, onion powder, garlic powder and chilli powder in a bowl.
3. Add kingfish and mix well.
4. Leave to marinate in the fridge for 10 minutes.
5. Heat a large frying pan over medium-low heat.
6. Add kingfish mixture and cook, stirring often until browned, around 4-5 minutes.
7. Serve kingfish in tortillas with cabbage, guacamole, pickled jalapenos, coriander, lime wedges and salt flakes.

