

WHAT'S ON LORETTA'S SONOMA TABLE:

# SUMMERTIME FISH TACOS

---

## INGREDIENTS

### **Fish:**

1 pound white flaky fish, such as cod or halibut  
¼ cup avocado oil, and more for grill  
1 lime, juiced  
1 tablespoon ancho chili powder  
1 jalapeño, coarsely chopped  
¼ cup chopped fresh cilantro leaves  
8 tortillas (I recommend corn tortillas)

### **Garnishes:**

#### MANGO SALSA

4 Champagne mangoes, peeled and diced  
½ red onion, diced  
1 red pepper, diced  
1 jalapeno, diced  
1 lime, juiced  
¼ cup cilantro, chopped  
1 teaspoon salt

#### CASHEW CHIPOTLE CREMA

1 cup cashews, soaked at least 2 hours and drained  
½ cup water (or more if needed to get the right consistency)  
1 tablespoon nutritional yeast  
2 canned chipotle chiles in adobo sauce  
1 lime, juiced  
2 garlic cloves  
salt and pepper, to taste

## SERRANO SAUCE

6 Serrano peppers, chopped

1 garlic clove

½ cup water

1 teaspoon salt

## SLAW

4 cups green cabbage, thinly sliced

2 cups red cabbage, thinly sliced

1/3 cup cilantro, chopped

¼ cup rice vinegar

2 tablespoons olive oil

1 teaspoon salt

## HOT SAUCE (optional)

*I recommend Elyucateco Salsa Picante de Chile Habañero*

## DIRECTIONS

To prepare garnishes, toss together all mango salsa ingredients. Purée all serrano sauce ingredients. Toss all slaw ingredients. Purée cashew chipotle crema ingredients. Set each topping aside separately for serving. Garnishes can be refrigerated for up to 4 days.

To prep the fish, preheat grill to medium-high heat. Place fish in a medium-sized casserole dish and season with salt. Whisk together the oil, lime juice, ancho chili powder, jalapeño, and cilantro and pour over the fish. Marinate for 15-20 minutes.

Remove fish from marinade and place onto hot grill. Grill fish for 4 minutes, then flip for 30 seconds and remove. Allow to rest for 5 minutes, then flake fish with a fork.

To serve, place tortillas on hot grill for 20 seconds per side. Divide fish among tortillas and garnish with prepped toppings, to taste. *Serves 4-6.*

---