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Dawley Farm Village
at the Roundabout
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Grilled Fish Tacos with Lime Crema and Spicy Quick-Pickled Vegetables

Makes 16 tacos

Dive in and savor summer with our grilled fish tacos! Flaky cod rests on warm corn tortillas then is topped with crunchy, spicy, pickled veggies, and slathered with zesty lime crema. You'll find that these tacos make for a delicious summer meal!

Spicy Quick-Pickled Ingredients:

1/3 cup apple cider vinegar
1/2 cup white vinegar
2 tablespoons sugar
2 teaspoons Kosher salt
1/2 red onion, thinly sliced
2 jalapeños, thinly sliced
3-4 radishes, thinly sliced with a mandoline

Lime Crema Ingredients:

1/3 cup sour cream
1/4 cup olive oil
1 clove garlic, minced
1 lime, zested and juiced
1/8 teaspoon cayenne
1/4 teaspoon Kosher salt
1/2 teaspoon sugar

Directions:

1. In a medium bowl, whisk together the apple cider vinegar, white vinegar, sugar, and salt until the sugar and salt dissolve. Add the sliced red onion, jalapeños, and radishes; ensure that the vegetables are covered entirely. Cover and let sit at room temperature.
2. Combine the olive oil, melted butter, lime juice, salt, cumin, and garlic, and marinate the fish in a plastic bag in the refrigerator for 10-30 minutes.
3. In a wide-mouth jar or bowl, whisk together all of the crema ingredients until well-combined. Cover and set aside.
4. Prep the cabbage, cilantro, and lime wedges.
5. Heat a grill to medium high heat. Grill the fish for 4-5 minutes. Carefully flip the fish and cook for another 2-3 minutes until the fish is cooked and the interior temperature reaches 140°F.
6. Warm the corn tortillas on the grill over indirect heat for a couple minutes until warm and toasty. Fill the tacos with veggies, fish, cabbage, and cilantro. Drizzle with the crema and an extra squeeze of fresh lime juice.

Fish Marinade Ingredients::

2 tablespoons olive oil
2 tablespoons butter, melted
1 lime, juiced
1/4 teaspoon Kosher salt
1/4 teaspoon cumin
1/2 teaspoon paprika
1/4 teaspoon garlic powder
2 cloves garlic, minced
1-1/2 lb cod

Serve with:

Red cabbage, green cabbage, or carrots
Cilantro, washed and stems removed
Lime wedges
16 small corn tortillas