

## Blackened Fish Tacos with Pickled Red USA Onions

*These Cajun seasoned fish tacos are spiced just right and topped with a creamy lime sauce. This vibrant green sauce is packed with fresh herbs and is inspired by the classic green goddess sauce originating from the city of San Francisco.*

YIELD: 12 orders (2 tacos per order)

### INGREDIENTS

#### Pickled Red Onions:

1 cup lime juice  
1 tbsp sugar  
2 tsp salt  
2 red USA onions, thinly sliced (1 lb)

#### Lime Sour Cream Sauce:

2 cups sour cream  
2 avocados, peeled and pitted (9.5 ounces)  
1/2 cup chopped fresh cilantro  
1/4 cup chopped fresh mint  
1/4 cup chopped fresh chives  
1/4 cup lime juice  
2 tbsp lime zest  
4 cloves garlic  
1 tsp ground cumin  
1 tsp salt  
1 tsp pepper

#### Blackened Fish Tacos:

2 cups all-purpose flour (10 ounces)  
3 tbsp Cajun seasoning  
1 tsp salt  
1 tsp pepper  
3 lb white fleshed fish, such as baja, tilapia, cod or haddock  
1 1/2 cups canola oil  
24 corn tortillas (6-inch), warmed  
3 cups shredded Romaine lettuce (4.5 ounces)  
1 1/2 cups finely diced pineapple (8.5 ounces)  
24 lime wedges

### METHOD

**Pickled Red Onions:** Whisk the lime juice with the sugar and salt until well combined. Add the red onion; stir to coat. Cover and refrigerate for at least 1 hour or up to 2 days.

**Lime Sour Cream Sauce:** Add sour cream, avocado, cilantro, mint, chives, lime juice, lime zest, garlic, cumin, salt and pepper to food processor; pulse until smooth. Cover tightly and keep chilled.

**Blackened Fish Tacos:** Whisk the flour with the Cajun seasoning, salt and pepper until well combined; set aside. Cut fish into 48 (1 ounce) portions; keep chilled.

1 order: Toss 4 portions fish with some seasoned flour to coat. Heat 2 tbsp oil in nonstick fry pan set over medium-high heat. Cook for 2 to 3 minutes per side or until fish is browned and cooked through. Divide fish between 2 warmed tortillas. Garnish each taco with 2 tbsp lettuce, 1 tbsp Lime Sour Cream Sauce, 1 tbsp Pickled Red Onions and 1 tbsp diced pineapple. Serve 2 tacos per order. Serve with lime wedges.

**Tip:** Garnish with finely sliced fresh chiles for spicy fish tacos.

