



Mini Mahi-Mahi Tacos



Serves 6

Recipe created by:
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Ingredients:

- 12 *Mi Rancho Organic Corn Taco Sliders*
- 2 lb. Mahi-Mahi (or any firm fish)
- 2 tbsp. Lime Juice
- 1 ½ tsp. Ground Cumin
- 1 ½ tsp. Minced Garlic
- 1 cup Salsa (your favorite)
- ½ cup Vegetable Oil
- 5 tsp. Chili Powder
- 1 ½ tsp. Ground Coriander
- Salt to Taste
- Cotija Cheese
- 1 ½ cups Mexican Crema

Method:

1. Preheat a grill to medium-high. Cut the Mahi-Mahi into 12 equal slices. Combine the oil, lime juice, chili powder, cumin, coriander, garlic and salt. Coat the Mahi-Mahi with the marinade.
2. Grill the fish for approximately 2 minutes on each side.
3. Grill the Organic Corn Taco Sliders until they have light grill marks and are heated through, about 15 seconds on both sides.
4. Center 1 piece of grilled fish on each Taco Slider, and top with Cotija cheese and salsa. Add a dollop of Mexican Crema and serve immediately.