



FISH TACOS, SLAW, & WATERMELON SALSA

Prepare the slaw, fit KitchenAid® 7 cup Food Processor with the shredding blade and load the feed tube with the cabbage and shred on high, continue with the carrots, radish and red onion. Put vegetables in a medium size bowl and ¼ cup of rough chopped cilantro and toss them together. In a separate bowl mix mayonnaise, the juice of half a lime, vinegar and sugar until well mixed. Pour mixture over slaw and stir together.

To prepare salsa, fit KitchenAid® 7 cup Food Processor with Multipurpose Blade and add serrano pepper, garlic and red onion, secure lid and pulse every few seconds until food is minced. Add cucumber and pulse until cucumber is in medium pieces. Add watermelon, mango and ¼ cup cilantro leaves and pulse just until pieces are small - do not over process or salsa will be too runny. Add juice of half a lime over salsa.

To prepare Poblano cream sauce, broil peppers until skins are black remove and discard skin and seeds. Fit KitchenAid® 7 cup Food Processor with Multipurpose Blade and add peppers, sour cream, garlic powder, onion powder, chipotle powder, ¼ cup cilantro leaves and juice of half of a lime, process on high until smooth.

Heat grill to high heat, season fish with chipotle powder, salt and pepper, coat with olive oil. Place fish on aluminum foil and cook approximately three minutes a side or until fish flakes apart. Remove from grill and break into medium size pieces and squeeze the juice of half a lime over fish.

To assemble tacos, use two shells for each taco add fish then slaw, serve salsa on the side, top with avocado slices, cilantro and creamy poblano pepper sauce.

INGREDIENTS

- 2 pounds halibut fillets or mild white fish
- 2 tablespoons Chipotle seasoning
- 3 fresh limes, juiced
- Salt and pepper, to taste
- 16 corn tortillas, steamed
- 1 avocado, sliced

SLAW

- 1 small cabbage, quartered
- 2 large carrots, peeled
- ½ small red onion
- 8 radish
- ¼ cup cilantro
- ⅓ cup mayonnaise
- 3 tablespoons apple cider vinegar
- 1 tablespoon sugar

SALSA

- ½ small watermelon, cut into large pieces
- 1 serrano pepper
- ½ small red onion
- ½ cup cilantro
- ½ mango, peeled
- ½ english cucumber, cut into pieces
- 2 cloves garlic
- salt and pepper, to taste

POBLANO CREAM SAUCE

- ½ poblano pepper, roasted
- ¼ cup cilantro
- 1 cup sour cream
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1½ teaspoons chipotle powder
- salt and pepper, to taste

MAKES 8 SERVINGS

NUTRITION - 1 SERVING

418 calories	58g carbs
20g fat	8g protein