

Fish Tacos with Tangy Cilantro Lime Slaw

A fruit-forward, aromatic wine, Albariño is bursting with zesty citrus and floral notes, pleasant acidity and a hint of salt that make it a friend to seafood. Since the season for outdoor living has arrived, we're more than ready to enjoy this California standard: grilled fish tacos! Generously seasoned grilled white fish, in combination with the limy crunch of cilantro slaw, brings out the best flavors Albariño has to offer. These easy tacos are quick to pull together, but can be dressed to impress with a variety of accoutrements, including a delicious drizzle of smoky chipotle cream sauce.

Ingredients:

6" corn or flour tortillas

Lime wedges for garnish

Optional: avocado, fresh pico de gallo, cotija cheese

For Fish:

2 lbs white fish (tilapia, mahi)

1 ½ tsp chili powder

1 tsp cumin

1 tsp coriander

¾ tsp smoked sweet paprika

1 tsp garlic powder

¾ tsp salt

½ tsp freshly ground pepper

2 tbs olive oil for grilling

A few lime wedges

For Slaw:

1 lb thinly sliced green cabbage

¼ cup thinly sliced radishes

¼ cup thinly sliced red onion

¾ cup chopped cilantro

1 jalapeño, seeded and chopped

2 tbs olive oil

1 tbs apple cider vinegar

1 tsp salt

For Chipotle Cream Sauce:

½ cup sour cream or plain Greek yogurt

1 chipotle chili in adobo, minced

2 tbs adobo sauce

(or more to taste)



Instructions:

Make the slaw first, as the flavors meld best when it can sit for an hour or so. Toss shredded cabbage with salt and massage lightly. Add in red onion, radishes, cilantro, jalapeño, lime juice, olive oil and vinegar and toss to coat well. Taste and season with additional salt and lime juice if needed. Cover and refrigerate for 1 hour.

Defrost fish, if needed, then rinse and pat dry. Mix all spice ingredients together and sprinkle generously over fish, coating both sides. Set aside. Preheat grill to medium-high. While waiting for the grill to heat up, mix together chipotle chili, adobo sauce and sour cream or yogurt. Taste and add additional sauce if more spice is desired.

Grease the grill well with olive oil. Adjust heat to medium then add fish, grilling a few minutes on each side until grill marks show and fish is cooked through. Squeeze a bit of lime over each filet and cut into large chunks. Grill tortillas briefly until just warm, then add fish, topped with cabbage and a generous drizzle of chipotle sauce and garnishes.