

GRILLED FISH TACOS WITH CUCUMBER SALSA, SRIRACHA DRESSING

INGREDIENTS (SERVES FOUR)

1/4 cup olive oil
2 tablespoons distilled white vinegar
2 tablespoons lime juice
1 1/2 teaspoons honey
2 cloves garlic, minced
1/2 teaspoon cumin
1/2 teaspoon chili powder
1 teaspoon sriracha sauce
1 pound tilapia or Halibut fillets, cut into chunks
1 10-oz package of tortillas

DIRECTIONS

Marinade: Whisk together ingredients (except fish) in a bowl until blended. Place fish chunks in a shallow dish, and pour the marinade over the fish. Cover, and refrigerate for 2 hours.

Fish: Preheat grill on high heat and lightly oil. Grill fish, turning once, for about 9 minutes.

Tacos: Fill the tortillas with grilled fish and **cucumber salsa**, drizzle with **sriracha dressing**. Enjoy!

See other recipes for salsa and dressing



Adapted (just barely) from AllRecipes.com

