



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

JULY 2018  
Recipe 110

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## Fish Tacos with Grilled Corn Slaw

### PREPARATION

- 1 - In a small bowl, combine the paprika, oregano, garlic, chili, brown sugar, a generous grind of salt and pepper and a couple of tablespoons of olive oil, stirring to roughly combine. Add the fish and rub the marinade in, coating fish thoroughly.
- 2 - Combine all of the ingredients for the sauce in a food processor or blender, and pulse until well combined and smooth. Set aside.
- 3 - Cut the kernels off the corn cobs with a sharp knife. Heat a medium saucepan over medium-high heat with a tablespoon of olive oil. Add the corn kernels, season with salt and pepper and sauté until golden and charred at the edges, about 5-10 minutes.
- 4 - Tip the cooked corn into a large bowl. Add the finely sliced cabbage, coriander, red onion, lime zest and juice, and olive oil. Toss to thoroughly combine. Taste to adjust seasoning.
- 5 - Heat a tablespoon or two of olive oil in a large saucepan over medium-high heat. Once hot, add the marinated mahi mahi (or other white fish) and cook for a 4-5 minutes on each side or until cooked through. Remove from the pan and cut into chunks.
- 6 - Meanwhile, heat your tortillas one at a time in a hot pan.
- 7 - Fill with fish, corn slaw and sauce, sprinkle with cilantro and enjoy.

### Spicy Fish Tacos with Grilled Corn Slaw



Cooks Note: Summery and healthy with fresh, vibrant colors and flavors, this recipe incorporates many seasonal items and is wonderfully suited for summer entertaining.

Bon Appétit  
-George

(photo by Marc-Henri)

### INGREDIENTS

#### For Fish:

- 1.5 pounds mahi mahi or other white fish
- 2 teaspoons smoked paprika
- 1.5 teaspoons oregano
- 2 cloves garlic, crushed
- 1 red chili, finely chopped
- 1 teaspoon brown sugar
- salt and pepper
- 2-3 tablespoons olive oil

#### For Grilled Corn Slaw:

- 3 cobs of corn
- 4 cups green cabbage, finely sliced
- 1 cup coriander leaves, roughly chopped
- 1/2 small red onion, finely diced
- Finely grated zest and juice of 2 limes
- 3 tablespoons olive oil
- salt and pepper (to taste)

#### For Coriander-Lime Sauce:

- 1/2 cup coriander, roughly chopped
- zest and juice of 1 lime
- 1 clove garlic
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 1/2 cup buttermilk
- 1 tablespoon water

#### For tacos:

- 6-8 corn or flour tortillas, heated for serving

### COOK'S NOTE:

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