

FRESH TAKE ON FISH TACOS



MAHI-MAHI TACOS WITH SPICY MANGO SALSA

Crack open a can of Hop Valley Bubble Stash and take fish tacos to the next level. Smoky grilled mahi-mahi stands up to the beer's bold intensity while the sweet mango salsa matches its tropical fruit notes. This lightly-bitter IPA tempers the salsa's jalapeno heat, beautifully contrasting the dish for maximum flavor.

Makes 6 tacos | Prep time: 15 min | Cook time: 10 min

Ingredients:

Lime Crema

½ cup Mexican table cream
1 tsp lime zest
1 tbsp fresh lime juice
¼ tsp fine sea salt

Spicy Mango Salsa

2 mangoes (about 1¼ cups), peeled, pitted and diced
3 tbsp finely diced fresh jalapeño, with some ribs and seeds for medium heat
3 tbsp finely diced red onion
1 tbsp fresh lime juice
¼ tsp fine sea salt

Tacos

1 lb mahi-mahi fillets
Olive oil, to taste
¼ tsp fine sea salt
¼ tsp ground black pepper
6 white corn tortillas, grilled until warm
¼ cup crumbled cotija cheese
Cilantro leaves for garnish

Preparation:

Make the crema by mixing the cream and lime zest in a small bowl. Stir in the lime juice, then add the salt. Cover and refrigerate.

Stir together all salsa ingredients in a medium bowl and set aside.

Preheat the grill to 400°F.

Brush each side of the fish generously with olive oil, then sprinkle one side with half of the salt and pepper. Place seasoned side down on the grill and sprinkle the tops with the remaining salt and pepper.

Grill for about 4 minutes on each side until flaky. Cooking time will vary by fillet thickness, but the fish should no longer be opaque or pink in the center.

Arrange 6 tortillas in taco holders or on a serving platter. Break the fish into large pieces and distribute evenly among tacos. Drizzle the crema on top and add about 1 tbsp of salsa to each taco. Sprinkle with cotija cheese and cilantro leaves. Serve remaining salsa on the side.