



Garlic & Roasted Chili Mahi Tacos

5 oz. Mahi cut in to strips,
Pan fry in 2 tablespoons Roasted Chili Olive Oil
3 corn tortillas – keep warm in the oven wrapped
in foil
5 julienne cucumber strips,
5 julienne jicama,
2 Tbls. Napa and green cabbage,
4 Tbls. chopped romaine
Toss in chili vinaigrette
Place tortillas over lapping on plate
distribute the salad on all three tortilla, top with
Mahi and drizzle with chipotle sauce

Chili Vinaigrette

1 teaspoon chili powder
1 teaspoon Peach Balsamic
1 teaspoon Olive Oil

Chipotle Sauce

1/2 cup sour cream

2 chipotle

1 Tbls Garlic Olive Oil

Puree

Serve with Rice & Black beans. Serves 1, recipe can be multiplied up to 6 times.