

Charred Alaska Halibut Tacos with Cilantro Pesto



Preparation Time: 10 minutes

Cook Time: 10 minutes

Servings: 4 (2 tacos each)

Ingredients:

Pesto:

1 bunch cilantro

1 bunch flat leaf parsley

1 jalapeño, minced

1/4 cup toasted Pepitas (pumpkin seeds)

1 clove garlic, minced

1/4 cup cotija cheese

1/4 cup extra-virgin olive oil

Salt and pepper, to taste

1 pound Alaska Halibut fillets

Olive oil

8 small (4-inch) corn tortillas

1/2 head red cabbage, finely shaved

1/4 cup cotija cheese

Garnish: Lime wedges

Description:

Combine all pesto ingredients in a blender or food processor; blend. Drizzle in more olive oil or water, if needed, until you get a salsa-like consistency. Season to taste with salt and pepper; set aside.

Heat grill to medium-high heat (400°F). Brush Alaska Halibut and grill surface with oil; grill 5 to 7 inches from heat about 8 minutes, turning once during cooking. Cook just until fish is opaque throughout. Season with salt and pepper.

To assemble tacos: Char tortillas on grill or grill pan. Top each taco with a big pinch of shaved red cabbage. Break halibut into chunks and distribute evenly between tortillas. Top with a generous spoonful of pesto, a sprinkle of extra cotija cheese, and a lime wedge.

Recipe by Natalie Kahn, Valencia, CA

Cook's tip: Alaska Halibut can also be sautéed, roasted or broiled, cooking just until opaque throughout.