

Black Thai Alaska Cod Tacos with Green Papaya Slaw



Preparation Time: 20 minutes

Cook Time: 10 minutes

Servings: 4 (2 tacos each)

Ingredients:

1-1/2 pounds Alaska Cod fillets, fresh or thawed

1/4 cup fresh lime juice

1/4 cup rice wine vinegar

3 Tablespoons Thai fish sauce

1 Tablespoon sambal or sriracha

2 Tablespoons palm sugar or brown sugar

1/3 cup canola oil

Slaw:

1 cup peeled and shredded green papaya

1 cup finely shredded Napa cabbage

1 Roma tomato, halved lengthwise and thinly sliced

1/3 cup finely shredded carrot

1/4 cup snipped cilantro leaves

3 Tablespoons slivered mint leaves

Crema:

1/2 cup Mexican crema (sour cream or mayonnaise)

2 teaspoons sambal or sriracha

1 teaspoon fresh lime juice

8 small (6-inch) corn tortillas, warmed

Description:

Place Alaska Cod fillets in shallow glass dish. Whisk together lime juice, vinegar, fish sauce, sambal, sugar and oil. Pour half the mixture over fish and reserve remaining for slaw. Let fish marinate 15 minutes.

For Slaw: Combine green papaya, cabbage, tomato, carrot, cilantro and mint. Toss with reserved dressing until combined.

For Crema: Whisk together crema, sambal and lime juice. Refrigerate until serving.

Preheat grill or grill pan to medium-high heat. Remove fish from marinade and grill until barely done, 2 to 5 minutes per side, depending on thickness. Cook just until opaque throughout. Remove fish from grill and break into large chunks.

To assemble tacos: Line each tortilla with Green Papaya Slaw. Top with chunks of fish and drizzle with Sambal Crema. Serve immediately.

Cook's Tip: Alaska Halibut is also excellent in this recipe!

Winning Recipe, 1st Ever Wild Alaska Fish Taco Recipe Contest

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