



Mahi-Mahi Tacos with Black Bean & Corn Salsa

WHAT'S NEEDED

Ingredients:

- 2 lb. mahi-mahi fillets
- 8 - 6" corn tortillas, & oil to grill

For Marinade:

- 1/3 cup vegetable oil
- 2 tsp. chili powder
- 2 tbsp. lime juice
- 1/4 cup **Cholula Chili Lime**

or **Original**
Hot Sauce

- 2 tsp. ground cumin
- 2 tsp. garlic, minced
- 2 tsp. ground coriander

For Salsa:

- 16 oz. whole kernel corn, canned or frozen
- 12 oz. black beans, drained
- 1/2 jalapeno pepper, finely chopped
- 1/4 cup fresh cilantro, chopped
- 1/2 cup diced red pepper
- 2 tbsp. **Cholula Chili Lime** Hot Sauce

HOW TO MAKE

Preparation - 4 to 6 servings

1. Cut fish into 2 oz. slices. Combine & mix all Marinade ingredients in a bowl. Submerge fish in the Marinade, cover & chill.
2. Combine Salsa ingredients in bowl. Toss, cover and chill.
3. Grill mahi-mahi about 2 minutes, medium high. Turn fish and grill until cooked through.
4. Lightly oil tortillas and grill both sides - fold over.
5. Center 2 pieces of fish in tortilla, and top with Salsa.

