



Alexis Wasilchin

This is one of our favorite dishes for warmer weather. The best part is the colorful platter of vegetables that accompanies the fish tacos. This week we are featuring the radish planted by Mr. Sapunor's class. They're delicious in the tacos!

Fish Tacos- grilled or baked!

Serves 6

1-1/4 lb skinless mahi mahi or tuna steak cut into pieces and skewered (for grilled)
1-1/4 lb Tilapia or similar (for baked)

Marinade: Squeeze of fresh lime. 1/4 cup chopped cilantro and a dash of white wine, Salt and pepper

12-18 corn tortillas (warmed in tinfoil packs)

To grill: Pre-heat grill to med-high and brush with oil. Grill fish turning once until opaque- about 6 min

To bake: Brush or spray a sheet of tin foil with canola (or veg) oil. Place fish and marinade in the tinfoil. Fold the tinfoil, creating a pocket. Bake at 350 for about 10min. until cooked through

Pickled red onions

1 medium red onion
1/2 cup cider vinegar
1/4 cup sugar
1/2 tsp salt

Cut red onion crosswise into thin rings. Heat vinegar, sugar, and salt in a saucepan until sugar has dissolved. Set aside and stir in onions. Let stand for 25 min

Crema

2/3 cup mayo
2/3 cup sour cream
1/2 tsp salt
3 TBSP lime
1/4 tsp Pimenton or dash of Tabasco (optional)

Create a colorful platter of your favorite fresh vegetables such as: thinly sliced cabbage, radishes, cherry tomatoes, cubed avocado, chopped cilantro, jalapeno, and lime wedges. Add the pickled onions and you have a beautiful and healthy presentation!

Our LdV Learning Garden is supported by our PTC!

