



MARCH 2022

FISH TACOS WITH MANGO AVOCADO SALSA

RECIPE BY CHEF JEN KINGSTON | PAIRING CORSAIRE ALBARIÑO | SERVES 4

INGREDIENTS

- 2 ripe mangos peeled and cubed
- 1 large or 2 small avocados cubed
- 2 ears white corn
- 2 tbsp cilantro roughly chopped
- 1 large tomato chopped
- 6 cloves garlic chopped
- $\frac{1}{2}$ cup yellow onion diced
- 1 tbsp. ground cumin
- 2 tsp. chile de arbol
- 1 tbsp dried oregano
- 1 tbsp sea salt
- 1 tbsp honey
- 30 oz. canned black beans, drained
- 1 lb. thick white fish (preferably cod)
- 1 package La Tortilla Factory Hatch Green Chile Tortillas
- Crumbled goat cheese
- Olive oil
- Cracked pepper to taste

INSTRUCTIONS

Turn on BBQ to medium high and grill corn until nice char marks are visible. Set aside to cool.

In a saucepan, heat 3 tbsp olive oil and add your garlic and onion. Cook until golden. Add diced tomato and sauté until soft. Pour in the beans, cumin, chile de arbol, oregano, and sea salt and cook for 7-8 more minutes. Set aside.

Cut the kernels off of the corn and place in a medium size bowl combined with the avocado, mango, and cilantro. Add honey. Drizzle 1 tbsp of olive oil. Add a pinch of sea salt and black pepper. Mix together.

Coat the fish with olive oil and sprinkle some sea salt. Cook until opaque in the middle. About 3 minutes each side.

To assemble, heat tortillas on the grill or in the microwave. Layer the beans on the bottom, then add the fish, top with the mango salsa and add a tbsp. of goat cheese to the top!

Serve alongside LangeTwins *Single Vineyard Corsaire Albarino*.