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Fish Tacos with Mango Salsa

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Ingredients

- 1 pounds fish, swordfish or halibut steaks
- 1/2 teaspoon Jamaican jerk seasoning
- 8 medium tortilla(s), flour
- 2 cup(s) spinach
- 1 large mango(es)
- 1 large tomato(es)
- 1 small cucumber(s)
- 2 tablespoon cilantro, fresh
- 1 medium pepper(s), jalapeno
- 1 medium onion(s), green
- 1 tablespoon lime juice

Preparation

Fish Tacos:

1. Thaw fish, if frozen. Rinse fish; pat dry. Cut fish crosswise into 3/4-inch slices; sprinkle with Jamaican jerk seasoning. Place fish strips in a greased grill basket. Grill fish on the rack of an uncovered grill directly over medium-hot coals for 8 to 10 minutes or until fish flakes easily with a fork, turning the basket once halfway through grilling time.
2. Meanwhile, wrap tortillas in foil. Place at edge of grill; heat for 10 minutes, turning occasionally.
3. To serve, fill warm tortillas with spinach, fish, and Mango Salsa.

Mango Salsa:

In a large bowl combine 1 large mango, peeled, seeded, and chopped; 1 large tomato, seeded and chopped; 1 small cucumber, seeded and chopped; 2 tablespoons snipped fresh cilantro; 1 jalapeno pepper, seeded and chopped; 1 thinly sliced green onion; and 1 tablespoon lime juice. Cover; refrigerate until serving time. Serve with a slotted spoon. Makes about 3 cups.