



Tilapia Tacos with Zucchini & Fresh Mango Salsa

4-6 servings

Ingredients:

- 1 medium – size zucchini, sliced into 1/8-1/4-inch-thick rounds
- 4 tablespoons extra virgin olive oil kosher salt
- ¾ teaspoon ground cumin 1 cup loosely packed fresh cilantro leaves, plus extra for serving
- Fresh cilantro 1 bunch
- 1 canned drained Rotel tomato sauce ½ teaspoon grated lime zest 5 tablespoons freshly squeezed lime juice (from 2 to 4 limes)
- Smoked paprika, 2 teaspoons
- 6 fillets tilapia (about 5 ounces each)
- ½ cup chopped scallions (white and light green parts only)
- 8 to 12 small (6-inch) corn or flour tortillas
- 1 large ripe mango, peeled, pitted, and cut into ½-inch cubes or 1 ½ cups frozen mango chopped
- 1 large ripe avocado, pitted, peeled, and cut into ½-inch cubes
- ½ jalapeño pepper, stemmed, seeded, and diced
- Freshly ground black pepper

Instructions:

1. Preheat the oven to broil with one rack about 4 inches from the heat, and another rack in the center position.
2. In a large bowl, toss the zucchini with 1 tablespoon of the olive oil, ¼ teaspoon salt, and ¼ teaspoon of the cumin. Arrange the zucchini in a single layer around the perimeter of a sheet pan. Set aside.
3. In a blender or food processor, combine the cilantro, rotel, smoked paprika, lime zest, 3 tablespoons of the lime juice, the remaining ½ teaspoon cumin, 2 tablespoons of the olive oil, and 1 tablespoon water and puree until smooth. Transfer the cilantro sauce to a shallow bowl.
4. Dredge the tilapia in the cilantro sauce to coat both sides. Arrange the fillets in a single layer in the center of the prepared pan (discard any leftover sauce). Scatter half of the scallions over the tilapia.
5. Broil the zucchini and fish on the upper rack until the zucchini is soft and puckery and the tilapia is just cooked through, 5 to 10 minutes.
6. Meanwhile, stack the tortillas, wrap them tightly in aluminum foil, and place them directly on the center rack to warm through while the fish cooks.

7. Toss together the mango, avocado, jalapeño, and the remaining 2 tablespoons lime juice, 1 tablespoon olive oil, and chopped scallions in a medium-size bowl.
8. Season the salsa to taste with salt and pepper.
9. Serve the tilapia and zucchini hot from the oven over warm tortillas and enjoy!