



# Fish and Shrimp Tacos

with Spicy Southwest Slaw

## Chipotle Mayo:

2/3 cup mayo  
1 small package plain Greek yogurt  
1 can chipotles in adobo sauce  
1/2 tsp oregano  
1/4 tsp dill  
1/4 tsp cumin  
Kosher salt to taste

## Spicy Southwest Slaw:

1/4 head each of green and red cabbage  
1/4 of a large red onion, diced  
1/3 cup chopped cilantro  
1 large jalapeno, seeded, diced  
1/3 cup chipotle mayo  
Juice of 1 lime  
1/2 can Mexicorn  
1/2 tsp garlic powder  
2 Tbsp cumin

## Preparation Instructions:

Combine mayo ingredients in blender. Blend until smooth and refrigerate.

Remove core from cabbage and slice thin. Combine with the other ingredients and set aside in the refrigerator.

Prepare a dry rub with the first 6 fish ingredients. Combine the seasonings and pat into the tilapia filets, then squeeze a lime over them. Rub oil on the grill and cook on each side about 5 minutes, until the fish is flaky.

Combine shrimp with oil and dry seasonings, then load onto skewers and grill until no longer translucent.

Load tortillas with shrimp or fish, slaw, tomatoes and a little more chipotle mayo. Enjoy!

## Grilled Tilapia:

1 tsp garlic powder  
1 tsp smoked paprika  
1/2 tsp cayenne pepper  
1/2 tsp cumin  
1/2 tsp dried oregano  
1/2 tsp onion powder  
Juice of 1 lime  
4 tilapia filets  
Oil for grill

## Grilled Shrimp:

21 shrimp, peeled, deveined  
1-2 tsp olive oil  
garlic powder to taste  
smoked paprika to taste  
cumin to taste  
onion powder to taste  
Skewers, chopped tomato, tortillas