

# Crispy Fish Tacos

*with English Pea Guacamole & Pea Tip Salad*

In Baja California, the peninsula just south of California on Mexico's western coast, fish tacos are a staple of beachside restaurants and stands. Lightly battered, fried and served on soft tortillas, a simple, delicious version become increasingly popular on menus throughout the U.S. In this recipe, you'll make a unique variation on traditional guacamole. You'll use classic ingredients (avocado, lime juice and jalapeño) along with pistachios and whole English peas to put an incredibly fresh, bright finishing touch on these delicious mahi mahi tacos.



## Ingredients

- 2 Mahi Mahi Fillets
- 4 Flour Tortillas
- 6 Ounces English Peas
- 2 Ounces Pea Tips
- 1 Avocado
- 1 Golden Beet
- 1 Lime

## Knick Knacks

- 1 Jalapeño Pepper
- 1 Shallot
- ¼ Cup Pistachios
- ¼ Cup Crispy Fish Taco Spice Blend  
(All-Purpose Flour, Ancho Chile Powder, Chipotle Chile Powder, Cumin, Kosher Salt & Baking Soda)

**Makes 2 Servings**

**About 700 Calories Per Serving**

**Cooking Time: 25 to 35 minutes**





1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Halve each **fish fillet**; pat dry with paper towels and season with salt and pepper on both sides. Peel and cut the beet into matchsticks. Using a peeler, remove the rind of the lime, avoiding the pith; mince to get 2 teaspoons of zest (or use a zester). Quarter the lime. Shell the peas. Cut out and discard the stem, ribs and seeds of the jalapeño; small dice, washing your hands and work surface immediately afterwards. Roughly chop the pistachios. Peel and mince the shallot; place in a bowl with **the juice of 2 lime wedges**; season with salt and pepper.

2



## Blanch the peas:

Add the **peas** to the pot of boiling water. Cook 2 to 3 minutes, or until bright green and slightly tender. Drain thoroughly and rinse under cold water for 30 to 45 seconds to stop the cooking process. Set aside to cool. Rinse and dry the pot.

3



## Make the guacamole:

Cut the **avocado** in half; remove and discard the pit. Using a spoon, scoop the avocado out of its peel; transfer to a medium bowl. Using a fork, mash the avocado until smooth. Stir in the **lime zest**, **half the pistachios**, **¼ of the shallot-lime juice mixture** and **as much of the jalapeño as you'd like**, depending on how spicy you'd like the dish to be. Gently stir in the **cooled peas** and **the juice of the remaining lime wedges**; season with salt and pepper to taste.

4



## Coat & cook the fish:

In a medium bowl, combine the **spice blend** and **¼ cup of water** to form a batter. Dip each **fish piece** into the batter, letting the excess drip off. In the same pot used to blanch the peas, heat about an inch of oil on medium until hot. Once hot enough that a drop of batter sizzles immediately when added to the pot, add the coated fish pieces (working in batches, if necessary). Cook 1 to 2 minutes per side, or until browned and cooked through. Transfer to a paper towel-lined plate; season immediately with salt.

5



## Warm the tortillas & make the vinaigrette:

Stack the **tortillas** and place on a sheet pan. Toast in the oven 2 to 3 minutes, or until warmed through and pliable. While the tortillas warm, slowly whisk in **2 tablespoons of olive oil** into the **remaining shallot-lime juice mixture** until well combined.

6



## Make the salad & plate your dish:

In a large bowl, combine the **pea tips**, **beet** and **remaining pistachios**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra); toss to combine. Divide the **guacamole**, **fish** and a few **dressed pea tips** between the **tortillas**. Serve with the **remaining salad** on the side. Enjoy!