

Fish Tacos with Pineapple Salsa

Ingredients:

Fish:

1 lb - tilapia
1/2 tsp - salt
1/2 tsp - garlic powder
1/4 tsp - oregano
1/4 tsp - black pepper
As needed - vegetable oil
As needed - corn tortillas

Salsa:

1 - pineapple, skin removed and cored
[1 Tbsp - Pastamore Fresh Jalapeño Oil](#)
1 large - tomato
1/8 - red onion
5 sprigs - fresh cilantro
To taste - salt and black pepper

Slaw:

2 cups - shredded cabbage
1/4 cup - mayonnaise
[1 Tbsp - Pastamore White Balsamic Vinegar with Pear](#)
To taste - salt

Directions:

1. Combine shredded cabbage, mayonnaise, and [Pastamore White Balsamic Vinegar with Pear](#) into a medium-sized mixing bowl. Fold until evenly mixed. Season to taste with salt. Place into the refrigerator.
2. Chop pineapple into 1/2" x 1/2" pieces. Dice tomato into 1/4" cubes. Finely dice onion. Finely dice the cilantro. Add prepped ingredients to a medium-sized mixing bowl along with the [Pastamore Fresh Jalapeño Oil](#). Mix well and season to taste with salt and black pepper.
3. Combine salt, garlic powder, oregano, and black pepper into a small mixing bowl. Mix well using a spoon or whisk. Season both sides of the fish using the spice mix. Heat a large frying pan on the stove over medium-high heat. Add enough oil to keep the fish from sticking.
4. Add the fish to the pan and cook to a minimum temperature of 145°F, turning once during the cooking

process. Adjust seasoning if needed.

5. While the fish is cooking, heat as many corn tortillas as needed. I like to heat them in a lightly oiled pan on medium-high heat and transfer to a cover pot after heating both sides.

6. Plate the tortilla and top with the fish. Add the white balsamic slaw next, and finish with the pineapple salsa. Serve and enjoy!