



Blackened Ocean Perch and citrus red cabbage slaw tacos — accented with roasted jalapeno and lime crema

Mild-tasting blackened GO WILD™ Ocean Perch gets a kick of jalapeno peppers in this GO WILD™ Creation. Use a store-bought blackening seasoning or create your own by combining paprika, garlic powder, onion powder, thyme, black pepper, cayenne pepper, basil and oregano.

So what's the secret to blackening? Heat—high heat! Once the oil in your skillet is sizzling hot, add the coated filets. Cook until the fish has a charred appearance—just about 2 minutes on each side. The lime crema serves as a neutralizer for the heat of the jalapeno peppers. Use either corn or flour tacos—whichever you prefer. Be sure to make the red cabbage slaw beforehand; it needs to sit for 30 minutes to allow the ingredients to fuse together. Disfrute de su comida! That's bon appetit in Spanish!

Prep time:
30 minutes

Cook time:
8-10 minutes

Difficulty level:
Moderate

Serves: 2

Ingredients

1 tray GO WILD™ Ocean Perch
1 cup blackening seasoning

Red cabbage slaw

1 lemon, juiced
1 lime, juiced
1 orange, juiced
½ head red cabbage, sliced thin
1 bunch scallions, sliced
⅓ cup olive oil
¼ cup apple cider vinegar
1 Tbsp sugar

Roasted jalapeno and lime crema

1 jalapeno, roasted; skin and seeds removed, chopped
1 cup sour cream
1 lime, juiced

Directions

Red cabbage slaw

Mix all ingredients together and let sit for 30 minutes

Roasted jalapeno and lime crema

Mix all ingredients together and set aside.

Blackened GO WILD™ Ocean Perch

Heat a non-stick skillet with 1 Tbsp olive oil. Coat perch with blackening seasoning and sear until well browned on both sides.

Use your favorite corn or flour tortillas and construct tacos, first with blackened perch, then top with slaw.