



Grilled Fish Tacos with Pineapple Salsa

INGREDIENTS

For the fish:

- 1 lb tilapia filets (or any other white fish)
- 1 lime
- 2 Tbsp blackening seasoning
- olive or avocado oil

For serving:

- 8 corn tortillas, warmed
- 1/2 cup crumbled cotija cheese
- lime wedges

For the salsa:

- 1 Garden Cut® Pineapple Salsa



Item#: 20993
Size: 12 oz / 4 ct
UPC: 053495209939

DIRECTIONS

1. Heat grill or skillet to medium-high heat. Squeeze lime over fish filets and sprinkle evenly with blackening seasoning. Brush or spray with oil.
2. Grill fish on foil or a grill mat (optional) for 8-10 minutes on each side, depending on thickness, or until it reaches an internal temperature of 145°F.
3. While fish is cooking, heat tortillas.
4. When fish is done, use a fork to flake into 1-inch pieces. Serve with tortillas, cotija, lime wedges, and pineapple salsa.



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