



Fiesta Fish Tacos

Ingredients

- 1 cup corn
- 1/2 cup diced red onion
- 1/2 cup diced red bell pepper
- 1 cup fresh cilantro leaves, finely chopped
- 1 lime, zested and juiced
- 2 tablespoons sour cream
- 2 tablespoons cayenne pepper
- 1 tablespoon ground black pepper
- 2 tablespoons salt
- 6 (4 ounce) fillets of the fish of your choice
- 2 tablespoons olive oil
- 12 corn or wheat tortillas, warmed

Directions

Preheat grill for high heat. In a medium bowl, mix together corn, red onion, red bell pepper, and cilantro. Stir in lime juice and zest.

In a small bowl, combine cayenne pepper, ground black pepper, and salt. Brush each fillet with olive oil, and sprinkle with spices. Wrap fillets in foil, and grill for 3 minutes per side, or until fish flakes.

Create each taco by topping a tortilla with fish, sour cream, and corn salsa.

Adapted from an [Allrecipes.com](https://www.allrecipes.com) recipe by *Port Clyde Fresh Catch* CSF subscriber Alison Chambers. She prefers whole wheat tortillas for this recipe because they're thicker, and wraps her fillets in foil instead of grilling them directly on the grill grate to keep the fish from falling through.