



Acadian Redfish Tacos with Mango Salsa, Fresh Slaw and Smokey Crema

[Wulf's Fish](#)

Serves 4

Ingredients

For the Smokey Crema

- 1 tablespoon fresh lime juice
- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 1 teaspoon sweet smoked paprika
- Kosher salt, to taste
- Freshly ground black pepper, to taste

For the Fresh Slaw

- 2 cups shredded cabbage (about 1/4 head)
- 1 teaspoon kosher salt, plus more to taste
- 2 tablespoons fresh lime juice
- 1/4 cup mayonnaise
- Freshly ground black pepper, to taste

For the Salsa (or use store bought salsa!)

- 1 mango, small diced
- 1 small red onion, small diced
- 1/2 jalapeno, minced
- 1/4 bunch fresh cilantro, chopped fine
- 2 tablespoons fresh lime juice
- salt & pepper to taste

For the Fish

- 1 lb Acadian Redfish (or your favorite fish — any kind will work)
- 3 tablespoons blackening spice (or your favorite spice mixture)
- 1/2 cup avocado oil (or your favorite cooking oil)

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For the Tacos

- 12 flour tortillas
- Cilantro leaves
- Lime wedges

Directions

For the Crema

Combine all ingredients until well blended, then refrigerate until you're ready to use. Smoky crema can be made a day ahead. You can also substitute plain Greek yogurt for the mayonnaise and sour cream.

For the Slaw

Add cabbage to a medium mixing bowl, sprinkle with salt, and toss. Add mayonnaise and lime, and mix until combined. Adjust salt and add pepper to taste.

For the Salsa

Combine all ingredients in a small mixing bowl. Adjust the levels of jalapeno, lime, cilantro, salt and pepper to your liking, and set aside.

For the Fish

1. Lay fillets on paper towels and pat both sides dry. If you are using skin-on fillets, use a sharp knife to score the skin to prevent the fish from buckling when the skin hits the heat and begins to shrink. Generously season both sides of each fillet with blackening spice.
2. Heat pan to medium-high with enough oil to cover the bottom of the pan. Set aside the remaining oil, and add additional oil as needed to cook all the fish.
3. Place fish skin side down in the pan and apply gentle pressure with your spatula so that the skin is in contact with the pan. This will help ensure crisp, delicious skin. Cook the fish in small batches, 3-4 pieces at a time, to avoid over-crowding the pan.

For the Tacos

1. Heat the oven to 350°F. Wrap up 12 tortillas in foil and heat for 5 to 10 minutes until warmed through.
2. Each tortilla should get a small pile of slaw, then a piece of fish, top with mango salsa, spoon crema over the top. Garnish with cilantro leaves & a lime wedge.