



GRILLED FISH TACOS

- 2** Large snapper fillets, skin off and deboned
- 2** Tsp ground cayenne pepper
- 12** White corn tortillas
- 2** Cups red cabbage, shredded
- 2** Cups green cabbage, shredded
- ½** Cup whole egg mayo
- Sour cream
- Fresh coriander
- 5** Limes
- 2** Avocados, sliced
- 4** Roma tomatoes, seeds removed and skins diced
- Olive oil
- Sea salt and fresh ground black pepper

Lay fish fillets on a plate and season with lime juice, cayenne pepper, and sea salt. Marinate for 30 minutes.

In a large bowl mix the cabbage with the mayonnaise and some salt and pepper.

Prepare the other elements so that tacos can be built as you eat.

Get the BBQ hot. Toast the soft corn tortillas on grill plate of your BBQ.

Cook the fish fillets on either the grill plate or the hotplate on your BBQ. Cook for approx 5 minutes on one side before turning over to cook the other side for approx. 3 minutes.

Serve fish on large plate and break off pieces to fill tacos. Top with all other ingredients and a squeeze of lime.