



# SAMMY'S SWORDFISH TACOS

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*'Community Through Cooking'*

BACKYARD TUNA COMPANY



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## SWORDFISH TACOS

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### INGREDIENTS:

#### Swordfish

- 12 oz swordfish
- tortillas, flour or corn
- 6 tbsp olive oil
- 2 tsp paprika
- 2 tsp chili powder
- 2 tsp cumin
- 1 tsp cayenne pepper
- 3 garlic cloves, crushed
- salt
- peppercorns, crushed

#### Toppings

- ¼ cup red cabbage, chopped
- ½ cup mango salsa
- ½ cup pineapple, chopped
- 1 avocado, cubed
- 1 jalapeño, diced
- 1 yellow onion, sautéed
- 2 tbsp olive oil
- ¼ cup cilantro
- ¼ cup parsley
- limes
- sriracha

### RECIPE:

With my sister Sammy visiting from Napa, I thought it was a perfect opportunity to make her a home-cooked meal in between this weekend's festivities. Try these fun & colorful swordfish tacos that are sure to impress your guests.

Start by mixing together the paprika, chili powder, cumin, cayenne pepper, crushed garlic cloves, salt and peppercorns with the olive oil. Whisk until mixed evenly.

Brush the entire swordfish filet with your spicy olive oil mixture and then place on a frying pan to blacken (takes about 4 to 5 minutes per side on medium-high heat). Once finished cooking, set aside as you prepare the toppings.

Separately chop up your red cabbage, pineapple, jalapeño, cilantro and parsley. Cube your avocado and squeeze a little lime juice on top to prevent browning. Sauté your chopped onion for 6 to 8 minutes in 2 tablespoons of olive oil. Place the mango salsa in a small serving bowl next to your other toppings. Quartered limes are a nice touch, too.

Finally, cube the swordfish and heat up your tortillas. Allow your guests to pick and choose the toppings they desire for their taco creations. I highly recommend serving with sriracha; the spiciness pairs perfectly with the sweet mango and pineapple flavors. Enjoy!