



## Fish Tacos with Habanera Salsa

### Ingredients:

4 Tbsp.	Achiote Paste
½ Cup	Lime Juice
¼ Cup	Olive Oil
2 Tbsp.	Garlic, fresh chopped
2 Tsp.	Cumin
2 Tsp.	Salt
6	8 oz. Snapper Fillets
16	8 inch Flour tortillas

### Garnishes

Shredded lettuce

Avocado Slices

Habanera Salsa, recipe follows

### Habanera Salsa

8 Small	Roma Tomatoes chopped
½ Cup	Red onion minced
4 Tbsp.	Cilantro chopped
4 Tbsp.	Parsley chopped
4 Cloves	Garlic minced
½ Tsp.	Ground cumin
4 Tsp.	Lime juice, fresh
2 Tsp.	Habanera, chopped fine
Salt to taste	
(Combine all ingredients in bowl.)	

### Directions:

1. Combine achiote, lime juice, olive oil, garlic, cumin and salt.
2. Rub both sides of fish. Cover with plastic and refrigerate for 2 hours.
3. Pre-heat grill, brush fish with olive oil and grill 4 minutes on each side.
4. Flake fish and build taco to personal taste and serve with Habanera Salsa.

