



JAMAICAN JERK FISH TACOS WITH GRILLED CORN MANGO SALSA

INGREDIENTS

1 lb Mahi Mahi
8 oz Sweet Baby Ray's Jamaican Jerk Wing Sauce
8 Flour tortillas
2 cup Corn mango salsa
8 sprigs Cilantro

Ingredients Grilled Corn Mango Salsa:

1 cup grilled corn
1 cup diced mango
1/4 cup red onion, small diced
2 tbsp red pepper, small diced
2 tbsp jalapeno, minced
2 tbsp fresh lime juice
kosher salt, to taste
black pepper, to taste

DIRECTIONS

Lay the fish in a shallow dish, make a few slashes in the flesh with a sharp knife.
Pour marinade over the fish, place in fridge to marinate for at least 2 hours.
Place fish and marinade in a baking dish and bake in a preheated 400 F° oven until cooked and slightly charred, about 15-20 minutes.
Heat tacos shells
Place fish in tacos
Top with corn mango salsa and cilantro.