

Trailblazer Fish Tacos

4 SERVINGS

INGREDIENTS

2 Tilapia Fillets

1 Bunch Chives

2/3 Cup Almond Flour

1 Cup Coconut Oil

1 Bunch Cilantro

1/3 Cup All-Purpose Flour

To Taste Salt & Pepper

1/4 Head Cabbage

As Needed Tortillas

DIRECTIONS

- 1 Chop the chives and cilantro. Shred the cabbage.
- 2 Cut the tilapia into strips and season with salt and pepper. Dust with flour mix.
- 3 Heat up oil in the pot and start frying pieces of tilapia.
- 4 Toast tortillas over an open flame.
- 5 Dust on herbs and cabbage, scoop some mango salsa, and break up a piece of fish. Top with chile mayo, wrap the tortilla and enjoy!



Mango Salsa

4 SERVINGS

INGREDIENTS

1 Mango

1/3 Red Onion

1 Corn on the Cob

1 Bunch Cilantro

1 tsp Chili Powder

3 tbsp Olive Oil

To Taste Salt & Pepper

To Taste Lime

DIRECTIONS

- 1 Cut kernels off the cob.
- 2 Heat up the pan, add oil enough to cover the bottom and then add corn.
- 3 Sauté covered for 6–7 minutes, stirring occasionally.
- 4 Dice the mango, onion, and chop the cilantro then mix it all together in a bowl.
- 5 Season with chili, salt, pepper, and lime juice. Enjoy!



Chile Mayo

4 SERVINGS

INGREDIENTS

1/2 Cup Mayo

1/4 Lemon

1/2 Cup Sour Cream

To Taste Salt & Pepper

2 Chipotles in Adobo

DIRECTIONS

- 1 Finely chop the chipotles.
- 2 Mix together the mayo, sour cream, and chipotles.
- 3 Season with salt, pepper, and lemon juice.
- 4 Refrigerate until ready to use.