



## **Soft Shelled Cilantro Tacos**

### **Ingredients:**

4 oz. Cilantro Leaves & Thin Stems

1/3 c. Extra Virgin Olive Oil

½ tsp. Kosher Salt

2 Garlic Cloves, sliced

¼ lb. Fresh Cod, grilled

1 c. Coleslaw Mix

2 Red Peppers, chopped

3 Small White Corn Tortillas

¼ pound fresh cod, grilled

1 cup coleslaw mix

2 red peppers, chopped

3 small white corn tortillas

### **Preparation:**

Combine cilantro leaves, 1/3 cup olive oil, kosher salt, and garlic until thick and bright green and set aside. Cook cod in a pan with black pepper, and red pepper flakes.

Chop red peppers, set aside. Brush fresh cod with remaining extra virgin olive oil, and lemon. Grill on high heat, turning every 4 minutes until flaky.

Lay out tortillas on flat plate, sprinkle coleslaw mix and chopped red peppers. Lay hot fresh cod on top, add jalapenos and spread cilantro oil on top with a spoon. Fold and eat!

*NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.*

