

Fish tacos with quick pickled cabbage & guacamole

Ingredients: (Serves 4)

⅓ red cabbage, finely shredded
¼ cup red wine vinegar
1 teaspoon caster sugar
pinch of salt
1 avocado
juice of 1 lime
1 tablespoon olive oil
1 tablespoon smoked paprika
4 firm white fish fillets, skin off (eg. ocean jacket, flathead, flake)
2 tablespoon jalapenos, roughly chopped
½ bunch of coriander, leaves picked
8 small tortillas

Method:

1. For the pickled cabbage, combine cabbage, vinegar, sugar and a good pinch of salt in a medium bowl. Set aside for 15 minutes or until cabbage has slightly softened.
2. Meanwhile, mash avocado flesh with a fork in a small bowl. Stir through lime juice.
3. Heat oil in a large frying pan over medium-high heat. Rub paprika over fish. Cook fish for 2-3 minutes each side or until golden brown and cooked through. Remove fish from the pan and flake apart with tongs. Season with a pinch of salt.
4. Warm tortillas in a microwave or low oven. Spread tortillas with guacamole, then top with fish and pickled cabbage. Finish with jalapenos and coriander leaves.