

Scup Soft Tacos

Recipe by: Chef Bill Idell

Yield: 8 servings (*1 taco per serving*)

Ingredients:

For the pico de gallo:

2 cups fresh tomatoes, washed and chopped
¼ cup Red onions, finely diced
1 tablespoon jalapeno peppers, finely diced
2 tablespoons cilantro, washed and chopped
Kosher salt, to taste
Fresh ground black pepper, to taste

For the guacamole:

2 cups avocado, peeled and chopped
2 tablespoons red onions, finely chopped
2 teaspoons lime juice
Kosher salt, to taste
Fresh ground black pepper, to taste

For the cabbage slaw:

2 cups white cabbage, thinly sliced
¼ cup carrots, peeled, grated
¼ cup red onion, thinly sliced
¼ cup cilantro, washed and chopped
3 tablespoons fresh lime juice
2 tablespoons olive oil
Kosher salt, to taste
Fresh ground black pepper, to taste

For the fish:

1 pound fresh scup, washed and fileted
2 tablespoons vegetable oil
2 teaspoons cumin
2 teaspoons chili powder
2 teaspoons Chipotle powder
1 teaspoon kosher salt
1 teaspoon fresh ground black pepper

Additional ingredients:

8 6-inch flour tortillas

Method of preparation:

1. For the pico de gallo, toss all of the ingredients together in a small bowl, taste, season with salt and pepper and let sit for at least an hour before serving.
2. For the guacamole, toss all of the ingredients together in a small bowl, taste, season with salt and pepper.
3. For the slaw, toss all of the ingredients together in a small bowl, taste, season with salt and pepper.
4. Brush the scup with the vegetable oil. Sprinkle all the pieces with the spices and season with salt and pepper. Place the scup in a non-stick pan, cook over medium-high heat for 2 minutes, turn and cook another 2 minutes on the other side.
5. Warm the tortillas in a sauté pan.
6. Assemble the tacos by first placing the slaw in the tortillas, place the scup on top of the slaw and finish by placing the guacamole and pico de gallo over the scup.