

JAMAICAN JERK FISH TACOS WITH GRILLED CORN MANGO SALSA

- 1 lb Mahi Mahi
- 8 fl oz Jamaican Jerk Wing Sauce
- 8 Flour tortillas
- 8 sprigs Cilantro
- 2 cups Grilled Mango Salsa
- 1 Tbsp Kosher salt

Grilled Corn Mango Salsa

- 1 cup Corn, grilled
- 1 cup Mango, diced
- 1/4 cup Red onion, small diced
- 2 tbsp Red pepper, small diced
- 2 tbsp Jalapeño, minced
- 2 tbsp Fresh lime juice
- Kosher salt, to taste
- Black pepper, to taste

1. Lay the fish in a shallow dish, make a few slashes in the flesh with a sharp knife.
2. Pour marinade over the fish, place in fridge to marinate for at least 2 hours.
3. 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.
4. Heat tacos shells and place fish in tacos
5. Top with Grilled Corn Mango Salsa and cilantro.

ADDITIONAL INFORMATION

Course [Dinner](#), [Lunch](#), [Starters](#)

Cuisine [Jamaican](#), [Mexican](#)

Category

[Seafood](#)