

**Fish Tacos with Mango Salsa**

Yields: 4 Servings

Preparation Time: 35 minutes

**Ingredients**

3 mangos, peeled and diced  
1 small red onion, diced  
1 clove garlic, minced  
3 tablespoons cilantro, chopped  
1 lime  
1 lemon  
1 red pepper, diced  
1 jalapeno, seeded and minced  
½ head cabbage, shredded  
1 pound cod  
1 package corn tortillas  
Salt and pepper



**Instructions**

1. To make the salsa add mangos, red onion, garlic, cilantro, red pepper and jalapeno into a small bowl. Mix to combine. Squeeze lemon and lime juice into bowl and season with salt and pepper. Mix well and refrigerate for 1 hour.
2. Pre-heat oven to 350 degrees. Season fish with salt and pepper and place on baking sheet.
3. Bake cod for 25 minutes or until flaky.
4. Use a fork to break up the fish into pieces. Warm tortillas and top with shredded cabbage, cooked fish and mango salsa. Garnish with extra cilantro or more fresh lime juice.

