

Fresh Red Snapper Tacos

The beautiful thing about snapper is that it's sold almost everywhere and cooks in almost no time flat. Feeling outdoorsy? Throw it on the grill instead.

Ingredients

1/2 cup yellow onion, diced

1 teaspoon olive oil

1 pound fresh red snapper, roughly cut into one-inch pieces

Kosher salt and freshly ground pepper

1 lime, cut into 8 wedges

8 corn tortillas

1 cup red cabbage, shredded

1 mango, diced fairly small (about a cup)

Asian chili sauce for garnish



Cook onion in olive oil over medium heat until softened.

Season snapper with salt and pepper, add to onion and cook until done but not too long, less than 5 minutes.

Put cabbage, snapper, a drizzle of Asian chili sauce and mango into a warmed tortilla and squeeze lime over the top.

Go make another.

Makes 8.