

BARBECUED FISH TACOS

Preparation: **25** minutes | Cooking: **10** minutes | Servings: **6**

INGREDIENTS

12 flour tortillas (whole wheat preferred)
2 large sweet corn ears, husked
2 medium tomatoes, seeded and chopped
1 haddock filet (8 ounces)
1 medium sweet red pepper, chopped
1 medium ripe avocado, peeled and chopped
2 cups shredded lettuce
3 tablespoons salsa or taco sauce of choice

2 tablespoons lime juice, divided
1 tablespoon fresh cilantro, minced
2 teaspoons chili powder, divided
1 1/2 teaspoons grated lime zest
1 teaspoon butter, softened
1/8 teaspoon salt
1/8 teaspoon pepper



INSTRUCTIONS

Spread corn with butter and sprinkle with salt and pepper. Grill, covered, over medium heat until tender, turning occasionally, for 10 to 12 minutes. Meanwhile, sprinkle fish with 1 teaspoon chili powder. On a lightly oiled grill rack, grill fish, covered, over medium heat until fish flakes easily with a fork, 7-9 minutes. Cool corn slightly; remove kernels from cobs. Place in a large bowl. Add the lettuce, tomatoes, red pepper, avocado, salsa or taco sauce, 1 tablespoon lime juice, cilantro, lime zest and the remaining chili powder. Drizzle remaining lime juice over fish; cut into 1/2-inch cubes. Add fish to corn mixture. Spoon 1/2 cup mixture over each tortilla. Serve immediately.