

FISH TACOS WITH PICO DE GALLO, RED CABBAGE, AND CHIPOTLE CREMA

2 swordfish steaks
(or tuna, marlin or similar fish)
Soaked skewers
1 red cabbage
4 corn tortillas
1 lbs of tomatoes, finely chopped
1 medium onion, finely chopped
2 jalapeños
½ cup cilantro, finely chopped
2 limes
1 cup mayonnaise
1 chipotle peppers in adobo sauce
¼ cup cilantro
Salt and pepper



- For the Pico de Gallo, stir the tomatoes, onion, cilantro, jalapeno pepper, lime juice, salt, and pepper together in a bowl. Refrigerate at least 3 hours before serving.
- For the Chipotle Crema, puree chipotle and lime juice until smooth in a blender. Whisk chipotle mixture into mayonnaise 1/3 at a time. Stir in cilantro, salt and pepper.
- Thinly shred the red cabbage by quartering it, remove the core and slice.
- Trim swordfish and cut into ¾ inch cubes.
- Skewer the swordfish cubes and give them a healthy dose of salt and pepper.
- Turn all knobs on your Alfresco Grill to “OFF” and then turn on the gas supply.
- Lift the hood, depress the igniter button and immediately push and turn the burner control knob 90° counter-clockwise to “MAX” position for the cooking surface you will use.
- Let it heat for 1 minute and oil the grates.
- Grill the swordfish skewers until done, around 6 minutes.
- During the last minute, sear the corn tortilla to give it some color.
- Build the taco by using the Pico de Gallo as the foundational layer, add the swordfish cubes, place some shredded cabbage on top and drizzle with the Chipotle Remoulade.
- Garnish with Cilantro.

Note: When using the Sear-zone™ you are grilling your meat using 1500° Infrared Technology which means the food will cook 30-50% faster. Please adjust the recipes accordingly.