

SEAFOOD SALAD TACOS WITH TOMATO, RADISH AND HABANERO

Source: Mexican Everyday by Rick Bayless

Prepared by: Mark O'Dell , May 2016

Makes: 4 servings

1 to ¼ pounds medium-small (40-60 per pound) shrimp, cooked, peeled and (if you wish) deveined OR

1 to ¼ pounds mahimahi, halibut, bass, snapper or catfish fillets

¼ cup fresh lime juice

1 small white onion, finely chopped

6 radishes, thinly sliced

1 fresh habanero (or jalapeno) chile, stemmed and finely chopped

2 large ripe tomatoes, cored and chopped into ¼ inch pieces

½ cup (loosely packed) chopped cilantro

Salt

12 warm corn tortillas, store bought

If using shrimp, scoop them into a medium bowl. Or, for fish, bring about a quart of water to a boil in a medium (3-4 quart) saucepan and add 1 tablespoon salt. (If I have a small lime, I'll squeeze the juice into the water, even throw in the squeezed lime for more flavor). Add fish (it's easiest to manage if the fish is in 2 or 3 pieces). Let the water return to the boil, then turn down the heat to medium to medium-low and simmer gently 3 to 4 minutes. Remove the pan from the heat and let the fish cool in the liquid while you prepare the remaining ingredients. When the fish is handleable, drain and coarsely shred it

Add the lime juice, onion radishes, chile, omatoes and cilantro to the bowl with the shrimp or fish. Stir, taste and season with salt, usually about 1 teaspoon.

Serve with the warm tortillas, for making soft tacos.

Cook's Note: I served this with Roasted Tomatillo Salsa

