

# Grilled Fish Tacos with Sweet Corn and Cilantro Salsa

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Recipe source: [The Chopping Block](#) via [Hooked on Fish](#)



## **INGREDIENTS:**

- 1 tablespoon achiote paste
- 2 tablespoons grapeseed oil
- 2 tablespoons fresh lime juice
- 1 ½ pounds striped bass or mahi mahi fillets
- Grapeseed oil as needed for grill
- 8 corn tortillas, warmed
- Mexican crema or sour cream
- 1 batch Sweet Corn and Cilantro Salsa – *recipe below*

*Note: We recommend adding cheese and lime wedges as optional toppings*

## **DIRECTIONS:**

- Combine the achiote paste, olive oil, and lime juice in a bowl with a whisk. Mix until smooth. Pour this mixture over the fish fillets, turn them to coat both sides, and allow to marinate for at least 20 minutes or up to 2 hours.
- Preheat a grill pan over medium-high heat. (Or you can cook on your outdoor grill.) Brush the grill with grapeseed oil to prevent the fish from sticking.
- Grill the fish, presentation side down, until well-marked. Flip the fish over and continue to cook until it's just cooked through – about 3-4 minutes per side. The inside of the fish should be opaque when done.
- Transfer the grilled fish to a cutting board.
- To assemble the tacos, flake apart the grilled fish into large pieces. Nestle them into the warmed tortillas. Top with a dollop of crema or sour cream and add a generous spoonful of Sweet Corn and Cilantro Salsa. Top with a drizzle of hot sauce if desired, and serve.
- Optional: Add a sprinkle of cheese to the tacos – maybe queso fresco or cotija. Also offer wedges of fresh lime to squirt a little citrus-y goodness over top.

## Sweet Corn and Cilantro Salsa

### **INGREDIENTS:**

- 2 ears fresh sweet corn, shucked
- 1 tablespoon grapeseed oil
- ½ red onion, peeled and cut into small dice
- 1 poblano pepper, roasted, peeled and cut into medium dice
- 2 cloves garlic, minced or put through a garlic press
- Zest of 1 lime
- Fresh lime juice to taste
- Extra virgin olive oil to taste
- Salt and pepper to taste
- 2 tablespoons fresh cilantro, roughly chopped

*Note: Ours is a cilantro-free household and substituted flat-leaf parsley and Mexican oregano. Turned out fine.*

### **DIRECTIONS:**

- Heat a grill pan over medium heat (or heat an outdoor grill).
- Brush the ears of corn with grapeseed oil and grill, turning occasionally, until the kernels are lightly caramelized. Set aside and when cool enough to handle cut the corn kernels off the cobs and transfer to a bowl.
- Toss the grilled kernels with the onion, roasted poblano pepper, garlic, lime zest, and cilantro (or other herbs). Add 1-2 tablespoons each of lime juice and olive oil. Add salt and pepper to taste. Toss all together, and add more juice, oil, salt, or pepper as needed.
- Chill the salsa, covered, for at least 30 minutes before serving.