

Roasted Halibut Tacos with Poblano Pesto



For the halibut:

10 oz. fresh halibut

Season with salt and pepper. Sauté fish with 2 tbsp. vegetable oil. Grill 4 minutes per side. * While fish is hot, crumble into a bowl.

*Please ensure fish reaches a safe cooking temperature.

For the pesto:

2 poblanos – roasted, peeled, seeds removed. Chop and retain.

2 tsp. roasted garlic

1 tbsp. lime juice

1½ c. cilantro – blanched and chopped

6 tbsp. olive oil

¼ c. manchego or asiago – grated

½ c. pine nuts – toasted

Combine poblanos, cilantro, roasted garlic, pine nuts and lime juice in food processor. Blend until all ingredients are incorporated. Add cheese and olive oil. Pulse until evenly incorporated. Season with salt and pepper.

For the salsa:

3 roma tomatoes – coat lightly with olive oil and roast on a sheet pan in a 400 °F oven for 10 minutes. Remove from oven and cool. When cool, remove skin and cut each tomato into 6 wedges.

2 fresno chiles – seeds removed and julienned

12 sprigs cilantro

½ c. red onion – julienned

2 tbsp. red wine vinegar

1 avocado – diced

3 tbsp. olive oil

Combine all ingredients except for avocado. Once all ingredients are incorporated, add avocado. Season with salt and pepper.

For the fish taco filling:

Combine crumbled fish with pesto and mix thoroughly; be careful not to overwork filling.

To plate:

Heat Tortilla Land corn tortillas in a skillet until slightly crispy on each side. Stuff each with equal parts of the fish/pesto filling. Top with salsa.

Suggested garnish – shredded lettuce and lime wedge.
