

# Grilled Tilapia Fish Tacos Recipe with Mango Salsa

Try this Grilled Tilapia Fish Tacos Recipe with Mango Salsa that are rubbed down with herbs and spices. From shredded cabbage to a mango salsa recipe, these fish tacos are delicious!

## Ingredients

### For the Mexican Spices:

- 2 tablespoons of Kosher salt
- 1 tablespoons of dry oregano
- 1 teaspoon chili powder
- 1 teaspoon cumin
- 1 teaspoon crushed red pepper flakes
- 1 tablespoons onion powder
- 1 tablespoons garlic powder

### For the Fish:

- 3 six ounce fillets of tilapia
- 2 tablespoons olive oil
- 1 ½ cups shredded cabbage
- 3-6 eight inch flour tortillas
- ½ cup shredded white cheddar

### For the Salsa:

- 2 mangoes, peeled and diced
- ½ sweet onions, diced
- 3 tablespoons of scallions, chopped
- ½ red bell pepper, diced
- 1 jalapeño, seeded and chopped
- 3 tablespoon of fresh cilantro, chopped
- juice of 1 Lime
- Kosher salt and cracked fresh pepper to taste

## Instructions

- 1 To make the spice blend simply add all dry ingredients to one bowl and mix thoroughly.
- 2 Season the tilapia on both sides using the spice blend.
- 3 In a hot skillet add in the olive oil and pan sear the tilapia on both sides until golden brown and finished through out.
- 4 To make the salsa, peel and chop 2 mangoes, dice ½ sweet onion, slice 3 TBS of scallions, dice ½ red bell pepper, deseed and chop 1 jalapeno, chop 3TBS of fresh cilantro and add the ingredient to a mixing bowl.
- 5 Finish the salsa with the juice of 1 lime and salt and pepper to taste.
- 6 Once the fish is done, use a fork to break up the fish but take care to leave it in large chunks.
- 7 Place the fish on flour tortillas and add shredded cabbage, shredded white cheddar and mango salsa.
- 8 Serve warm and enjoy!

