Fish Tacos with Mango Salsa
A delicate balance of flavors makes these utterly scrumptious.
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Fish Tacos with Mango Salsa ☆☆

Servings: 6 (275 g) | Prep Time: 25 Minutes | Cook Time: 15 Minutes

☆= Good; ☆☆= Better; ☆☆☆= Best

Ingredients

- 1.5 lbs. flaky white fish
- 6 T. fresh lime juice
- 1 c. mango, chopped
- ¼ c. red bell pepper, diced
- ¼ c. yellow bell pepper, diced
- 2/3 c. roma tomatoes, diced
- ¼ c. cilantro, chopped
- ½ c. green onions
- 1 t. salt
- 1 t. black pepper
- 1 t. olive oil
- 1 T. chopped garlic
- 6 whole-grain tortillas (6 in.)
- 1 c. plain, fat-free Greek yogurt
- 1 T. chipotle in adobo sauce, chopped

Directions

1. Preheat oven to 400° F. Place fish in a shallow baking pan. Sprinkle with half of the salt, pepper, and garlic. Bake for 13-15 minutes, until flaky.

2. Combine the mango, bell peppers, tomatoes, cilantro, half of the green onions, half of the remaining salt and pepper and 2 tablespoons of the lime juice. Stir to combine and set aside.

3. For the sauce: combine the yogurt, chipotle, the remaining green onions, salt, 1 tablespoon of lime juice, and a dash of pepper. Combine and set aside.

4. Warm tortillas in oven until soft. Flake fish into chunks and toss with remaining lime juice. Place ¼ cup of fish onto a tortilla, top with 2 tablespoons of mango salsa and a dollop of sauce. Fold in half.

Nutritional Analysis Per Serving: *Calories 250; Calories from Fat 35; Total Fat 4 g (6% Daily Value); Saturated Fat 0.5 g (0% DV); Trans Fat 0 g; Cholesterol 49 mg (17% DV); Sodium 765 mg (32% DV); Total Carbohydrate 24 g (8% DV); Dietary Fiber 11 g (44% DV); Sugars 7 g; Protein 28 g (0% DV); Vitamin A 20% DV; Vitamin C 70% DV; Calcium 6% DV; Iron 4% DV; Selenium 50% DV.*

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