

Korean Fish Tacos

Ingredients

For the fish

- 1 lb white fish fillets
- 1/4 cup sesame oil
- 1 garlic clove, minced
- 1 1/2 tsp Kochujang
- 1 1/2 tsp lime juice
- 1 - 2 1/2 tsp gochugaru or red pepper flakes
- 3/4 tsp cumin
- 3/4 tsp coriander
- 1/2 tsp kosher salt

For the tacos

- 12 4.5" or 8 6" tortillas
- chopped kimchi
- mango pico de gallo
- mango salsa
- shredded cabbage
- sour cream
- lime juice
- chopped cilantro

Directions

Place fish and the marinade ingredients in a freezer bag and rub the marinade all over the fish. Marinate in the refrigerator for at least 2 hours.

Grill, broil or pan-fry the fish until done. Cut into large chunks.

Working in batches, warm the tortillas on a skillet. Stack two tortillas on top of each other on a plate and top with fish chunks. Top with toppings of your choice, repeat and serve.