

MSC Wild Twists - Australia

Hoki tacos with chipotle coleslaw and harissa guacamole

Serves 4

Ingredients

4 large hoki fillets
1 clove garlic, crushed
1 red chilli, finely chopped
1 tbsp coriander stalk, finely chopped
2 tbsp lime juice
1/4 tsp sea salt

8 tortillas

Chipotle coleslaw:

1 cup greek yoghurt
1/2 teaspoon smoked paprika
1 tsp chipotle chilli flakes
1 lime - juice only

1/4 teaspoon salt
2 cups finely sliced red cabbage
2 cups finely sliced green cabbage
Handful coriander leaf

Harissa guacamole:

2 ripe avocados - cut into 1cm cubes
1 red pepper, diced
1/2 white onion, finely diced
Handful coriander stalk, finely chopped
2 limes - juice only
2 cloves garlic, minced
2-3 tsp harissa paste (to taste)
1/4 tsp sea salt

Serve with

Chipotle sauce, harissa guacamole, grated cheese, hot sauce, lime wedges

Method

In a large bowl, combine garlic, chilli, coriander stalk, lime juice and sea salt

Cut each hoki fillet into two pieces (or four if very big)

Add the hoki to the marinade, making sure each piece gets well covered, and marinate for 20 minutes in the refrigerator

Wrap the tortillas in foil and place in a warm oven for 10 minutes, then remove to the side until needed

Whisk the yoghurt, smoked paprika, chipotle chilli flakes, lime and salt in a large bowl, then reserve half for later

Add the finely sliced cabbage and coriander leaf to the remaining sauce, and mix well

Mix all guacamole ingredients and chill for 10 minutes

Heat a skillet and oil lightly

Cook the fish - in two batches if necessary - for 2-3 minutes each side, or until browning and cooked through

Distribute the coleslaw between the 8 tortillas and add a portion of fish to each

Add other toppings to your liking, and serve.