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## Fish Tacos with Strawberry-Mango Salsa

Serves 4 Recipe by Chef Donna Duvall, Food Fancies,  
Spragueville, Iowa

### Salsa

1 cup diced strawberries  
1 cup diced mango  
1/2 cup diced red pepper  
1/4 cup fresh cilantro, chopped  
1/4 cup finely chopped red onion  
1 fresh Serrano or jalapeño chile, seeded, finely chopped  
2 tablespoons fresh lime juice, or to taste  
kosher salt and freshly ground pepper to taste

### Fish:

1 pound fresh haddock fillets (or similar white fish)  
kosher salt to taste  
1/2 cup flour  
1 tbsp olive oil  
1 tbsp butter  
8 6-inch whole wheat tortillas  
1 avocado, pitted, peeled, and cut into 1/4-inch slices

### Directions

1. To make the salsa, combine all the salsa ingredients in a medium size bowl and toss gently until combined. Sprinkle with salt and pepper. 2. Preheat the oven to 250 degrees. Wrap the tortillas in foil and warm for 15 minutes. 3. Pat the haddock dry and season both sides generously with salt. Place the flour in a shallow dish and dredge (lightly coat with flour on both sides), shaking off any excess. 4. Heat 1 tablespoon of oil in a nonstick skillet over high heat. Add 1 tablespoon of butter and heat until foaming subsides. 5. Reduce heat to medium and add haddock to the pan; cook until golden brown on both sides. 6. Cut the haddock into large bite-size pieces and divide among tortillas. Top with a generous helping of salsa, garnish with avocado.

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