



Recipes by Peter

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Recipe for Fish Tacos, with Cilantro Cole Slaw, Salsa Pedro and Cilantro Lime Flavored Rice-a-Roni!

Servings 4

Equipment Needed:

Ninja Speedi or similar appliance, or skillet on the stove top.

Ingredients:

For the Fish:

3 Frozen Tilapia Filets
2 TBS Canola Oil
Kinders Taco Seasoning – 1 1/2 TBS+-
Shredded Cheese
Limes

Later You'll Need Tortillas, Either Flour or Corn (Warmed when ready to serve.)

If Using the Rice A Roni (For the Rica A Roni – Cilantro Lime Flavor if Available)

2 TBS of Butter
One box of Rice-a-Roni (Cilantro Lime flavor or Mexican Style)
2 Cups of Water

For The Cilantro and Jalapeno Cole Slaw

1/3 of a 16 Oz Package of Tri-Color PreShredded Cole Slaw Mix (most supermarkets have this in the produce area with the packaged salads)
1/4 Cup of Mayonnaise
Juice of 1-2 Limes
1/2 Bunch of Cilantro (Finely Chopped)
1/2 Large Jalapeno Pepper (Seeded and Finely Chopped)
2 Green Onions (Sliced Finely)
Salt and Pepper to Taste
Mix all ingredients together in a medium-sized and let sit for at least 30 minutes.

For the Salsa Pedro

1/2 Bunch of Cilantro (Finely Chopped)
1/2 Large Jalapeno Pepper (Seeded and Finely Chopped)
2 Green Onions (Sliced Finely)
2 Cloves of Garlic
1 16 Oz Can of Fire Roasted Tomatoes (Do Not Drain the Liquids)
2 Chipotle Peppers with 2 TBS of Adobo Sauce from Can

1 28 oz Can of RoTel Tomatoes with Green Chili's (Do Not Drain the Liquids)
½ teaspoon of Cumin
½ teaspoon of Salt
Juice of One Lime
Additional Salt and Pepper to Taste

Put the first 6 ingredients in a food processor blender. Blend the ingredients until the salsa is nearly smooth.

Now add the Rotel tomatoes, lime juice and spices. Pulse until you reach the consistency you like. I like my salsa to be a bit chunky, but the choice is yours.

If possible, let the salsa sit for a couple of hours for the flavors to join together.

Preparing the Ninja Speedi (You can easily cook the fish in a skillet or in the oven.)

If you are using the Rice a Roni use this method. If you are NOT using the Rice a Roni and only want to cook the fish see the next section.

Set the Ninja Speedi to the Sear and Saute function. Place the two TBS of butter in the cooking pot and let the butter melt.

Once the butter has melted sauté the Rice a Roni rice and pasta for about two minutes, until the rice and pasta are toasted.

Once the rice and pasta are toasted add the seasoning packet from the Rice-a-Roni box. Add the two cups of water and stir to combine. **Turn the Ninja Speedi off.**

Now, turn the Ninja Speedi back on and set the Ninja Speedi to the **Steam and Crisp** function. Set the temperature to 360 degrees and the timer for 15 minutes. Press start.

Set the upper tray into the Ninja Speedi and spray the tray with a bit of non-stick spray.

Brush the frozen fish with a bit of cooking oil (I use canola for this dish) and liberally sprinkle the fish on both sides with the Kinders Taco Seasoning mix.

Place the seasoned fish onto the cooking tray and close the lid. Reapply the spices if needed.

Once the Ninja Speedi comes up to temperature the timer count down will start. Let the fish cook for about 8 minutes. At about 8 minutes using a quick read thermometer check the temperature of the fish. The fish needs to be cooked to an internal temperature of 142-145 degrees, so it's a good idea to remove the fish from the Ninja Speedi at about 140-142 degrees to avoid over cooking.

Once the fish has cooked to temperature remove the fish to a plate and cover with foil to keep warm.

Close the lid of the Ninja Speedi and continue to cook the Rice a Roni and broccoli for the rest of the preset time, leaving the upper cooking tray in place in the Ninja Speedi.

Once the timer is up you can remove the Cilantro Lime rice from the cooking pot to a serving bowl or plates.

Spread your warmed tortillas out onto plates or holders.

Break the fish filets up and place some of the fish on each tortilla.

Next add some cilantro jalapeno slaw, and then some of the Salsa Pedro (or salsa of your choice) and a bit of shredded cheese.

If you are cooking the FISH ONLY – not using the Rice a Roni

Pour one cup of water into the cooking pit of the Ninja Speedi. Set the Ninja Speedi to the **Steam and Crisp** function. Set the temperature to 360 degrees and the timer for 15 minutes. Press start.

Set the upper tray into the Ninja Speedi and spray the tray with a bit of non-stick spray.

Brush the frozen fish with a bit of cooking oil (I use canola for this dish) and liberally sprinkle the fish on both sides with the Kinders Taco Seasoning mix.

Place the seasoned fish onto the cooking tray and close the lid. Reapply the spices if needed.

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Spread your warmed tortillas out onto plates or holders.

Break the fish filets up and place some of the fish on each tortilla.

Next add some cilantro jalapeno slaw, and then some of the Salsa Pedro (or salsa of your choice) and a bit of shredded cheese.

Add a bit of salt and pepper and ENJOY!!!

Optional Toppings:

Sour Cream

Mexican Crema

Pickled Onions and/or Jalapenos