



VITAMIN

Vital health information in a minute

HARISSA FISH TACOS

Healthy tacos – Perfect for a weekend snack or for Taco Tuesday.

Ingredients:

- › 2 pounds red snapper fillets, skinned and cut into large cubes
- › 8 6-inch blue corn tortillas
- › 8 Bibb lettuce leaves
- › 3 tablespoons red harissa
- › 2 tablespoons honey
- › 1 tablespoon rice vinegar
- › 1 pinch kosher salt
- › 8 teaspoons plain Greek yogurt
- › 8 tablespoons spicy tomato salsa (see recipe)
- › 4 radishes, sliced
- › 3 tablespoons water
- › Lime wedge
- › Micro radish as needed
- › 1 teaspoon chives (optional garnish)

Spicy Tomato Salsa

- › 4 plum tomatoes, chopped, no seeds
- › 2 jalapeños, minced
- › 1 habanero, minced
- › ½ shallot, minced
- › 24–30 cilantro leaves, roughly chopped
- › 2 limes, juiced
- › ½ teaspoon kosher salt

Directions:

Combine all ingredients.

Directions:

In skillet over medium heat, mix harissa, water, vinegar, honey and lime. Add fish and simmer 5–6 minutes until cooked thoroughly. Gently toast tortillas until slightly crispy. Place lettuce leaf inside each one. Add fish, then yogurt, then salsa, then radish and micro radish.



[Click here to watch a video of this recipe being made.](#)

Together, all the way.®



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