

MN *The* USA
**CULINARY
CAMPFIRE**

FEATURING

Minnesota Chef
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PRESENTED BY **m** EXPLORE MINNESOTA

SWORDFISH TACOS *with* JALAPEÑO CREMA SLAW

Makes 4-6 servings

INGREDIENTS:

(3) 8-10 oz. swordfish steaks
Tortillas (corn or flour)

Dry Rub:

2 teaspoons paprika
1 teaspoon granulated garlic
1 teaspoon coriander
1 teaspoon cumin
2 teaspoons salt
1 teaspoon fresh cracked pepper

**Double the recipe if needed based on how much fish you are making*

Jalapeño Crema Slaw:

$\frac{3}{4}$ cup thinly sliced red cabbage
 $\frac{3}{4}$ cup thinly sliced white cabbage
 $\frac{1}{2}$ cup thinly sliced jicama
3 red radishes chopped into sticks
3 roasted jalapeños
3 teaspoons chopped cilantro
2 teaspoons chopped shallots
1 teaspoon chopped garlic
3 teaspoons sour cream (or mexican crema)
2 teaspoons freshly squeezed lime juice
Salt
Pepper

DIRECTIONS:

1. Drizzle jalapeños in olive oil & salt lightly. Roast over flame until browning occurs. Set aside.
2. Make slaw in a large bowl. Season with salt and pepper to taste. Add chopped roasted jalapeño.
3. Oil both sides of the swordfish. Apply dry rub and let rest for 1-2 hours.
4. Grill on high heat for 5-6 minutes on one side, flip and grill on other side for 3 minutes or so. (Fish should flake easily, while maintaining firmness.)
5. Let swordfish rest 20-30 minutes.
6. Heat the tortillas and assemble the tacos using the fish and the slaw.
7. Serve with fresh cilantro and lime wedge. Time to eat!

**Meal prep hint: Make dry rub ahead of time and store in travel container*

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