Fiery Fish Tacos with Crunchy Corn Salsa

24 Servings

INGREDIENTS

4 cups corn

2 cups diced red onion

4 cups peeled, chopped jicama

2 cups diced red bell pepper

4 cups fresh cilantro leaves, finely chopped

4 limes, zested and juiced

½ cup sour cream

½ cup cayenne pepper

14/ cup ground black pepper

½ cup salt

24 (4 ounce) fillets tilapia

½ cup olive oil

48 corn tortillas, warmed

DIRECTIONS

1. Preheat grills for high heat
2. In a medium bowl, mix together corn, red onion, jicama, red bell pepper, and cilantro. Stir in lime juice and zest.
3. IN a small bowl, combine cayenne pepper, ground black pepper and salt.
4. Brush each fillet with olive oil and sprinkle with spices
5. Arrange fillets on grill grate and cook for 3 minutes per side. For each fiery fish taco, top two corn tortillas with fish, sour cream and corn salsa.