

CHAMOY FISH TACOS with WATERMELON PICO DE GALLO

Serves 4

1 jar of CHEZWaWa small-batch Salsa Chamoy (260gr) **

4 fish filets (salmon or white fish like cod, tilapia)

Pico de Gallo: 1/2 baby watermelon or small container of pre-cut watermelon

1 cup of cherry tomatoes

1 jalapeno

1/2 lime

Lime Crema: 200 ml sour cream

1/2 lime

Choose some additional taco toppings: pickled red onions **, spring onion slices, radish slices, fresh cilantro, fresh avocado slices.

Generously coat your fish with all of the Salsa Chamoy and let rest for 30 minutes.

Heat a medium-sized sauté pan over medium-high heat. Season with vegetable oil and allow it to lightly smoke. Gently add your fish pieces to the pan and cook on all sides to create a crust, about 2 minutes each side. Reserve for plating.

Lime Crema: Zest and juice your lime directly into the sour cream. Season with salt and pepper. Reserve for Plating.

Pico de Gallo: Dice all pico de gallo ingredients (watermelon, cherry tomatoes, jalapeno) and add to a mixing bowl. Season with lime juice, salt, and pepper. Reserve for plating.

Taco Assembly: Lightly char your corn tortillas in a skillet or over an open flame to soften and give some flavor.

Top each tortilla with a dollop of lime crema and a spoonful of watermelon pico de gallo. Add some fish and top with your chosen additional toppings (sliced avocado, cilantro, pickled red onions etc)

***** Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.***