

Ingredients:**TACOS:**

4 Filets of Fresh Farm-Raised Tilapia
1/3 cup Organic Maple Syrup
1/4 cup Soy Sauce
1 tsp Garlic Salt (or minced Garlic)
Fresh Cracked Pepper (To Taste)
1 tsp Paprika
1 Lime (Juice of)
Whole Grain Soft Corn Tortillas
Thinly Shredded Green Cabbage
Black Beans

MANGO SALSA:

1/2 cup Mango Chunks
1/2 cup Chopped Tomato
1/4 cup Chopped Onion
1/2 cup Pico de Gallo

DIRECTIONS:**FISH:**

Prepare marinade by combining maple syrup, soy sauce, garlic salt and cracked pepper.

Add fish to marinade and refrigerate for 20-25 minutes.

Place fish on grill and sprinkle with paprika.

Cook until fish is done and remove to a plate.

Squeeze the juice from one lime over the fish.

MANGO SALSA:

Combine all ingredients in a bowl.

TACO ASSEMBLY:

Warm whole grain soft corn tortillas on the grill.

Layer onto tortillas:

Fish
Thinly Shredded Green Cabbage
Avocado (Pitted and Sliced)
Black Beans
Mango Salsa