



Caribbean Jerk Mahi Mahi Tacos

Serves 6 (2 tacos each)

Ingredients

- 2 (12 ounce) packages [Frederik's by Meijer Wild caught Mahi Mahi Fillets](#) (thawed according to package instructions)
- Meijer Cajun Style seasoning, to taste
- 4 Tablespoons Meijer Canola oil
- 1 Cup [Frederik's by Meijer Caribbean Jerk Sauce](#)
- 4 Tablespoons [Frederik's by Meijer Honey Cinnamon Finishing Butter](#)

- 12 Street Flour Tortillas

Garnishes

- Fresh from Meijer Guacamole
- Matchstick radishes
- Crushed Plantain chips
- Watercress

Method

1. Season mahi mahi fillets on both sides with Cajun seasoning.
2. Heat oil in a large non-stick skillet over medium-high heat. Once hot, carefully add the mahi mahi fillets to the pan. Cook for 4 minutes; flip and continue to sear until the fish is cooked through and flesh flakes easily with a fork. During the last minute of cooking, add jerk sauce and honey butter. Spoon sauce over the fish to ensure it's evenly coated.
3. To serve, cut each fish filet in half lengthwise. Spread guacamole onto each tortilla and top with mahi mahi, radishes, plantain chips and watercress. Enjoy!