



Mahi Mahi Tacos with Mole Sauce

Serves 4

Ingredients

- 1 tablespoon Meijer canola oil
- 1 (12 oz) bag [Frederik's by Meijer mahi mahi filets](#), thawed accordingly to package instructions and cut in half lengthwise
- Salt and freshly ground black pepper
- 1 (11.5 oz) jar [Frederik's by Meijer mole sauce](#)
- 1 tablespoon [Frederik's by Meijer honey cinnamon finishing butter](#)

Assembly Ingredients

- Street taco flour tortillas
- Meijer vegetarian refried beans
- Fresh from Meijer tomatillo guacamole
- Roasted Southwest Veggies (see recipe below)
- [Frederik's by Meijer Hatch Chile Street Taco Sauce](#)
- Meijer mild pickled jalapeno slices

Method

1. Heat oil in a large skillet over medium-high heat. Season mahi mahi portions with salt and pepper on both sides and place in a hot skillet. Cook for 2-3 minutes per side, or until cooked through and flaky.
2. Add mole sauce and honey butter to the pan and spoon sauce over each portion of fish. Remove pan from heat.
3. To assemble, spread refried beans onto each tortilla. Top with guacamole, roasted veggies, mahi mahi, hatch chile taco sauce and mild pickled jalapenos.

Roasted Southwest Veggies Ingredients

- 1 (7 oz) container Fresh from Meijer diced red onion
- 1 (7 oz) container Fresh from Meijer diced pepper blend
- 1 (16 oz) bag Meijer frozen sweet corn, thawed
- 2 tablespoons Meijer canola oil
- 1 tablespoon Meijer taco seasoning

Roasted Southwest Veggies Method

1. Preheat oven to 450.
2. Place red onion, pepper blend and corn on a large, rimmed baking sheet. Drizzle with oil and season with taco seasoning; stir to coat.
3. Roast for 15 minutes, or until the veggies are lightly charred.