

Fish and yellow papaya tacos

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Fish and yellow papaya tacos

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These Mexican fish tacos are a quick and easy dinner idea for the whole family.

Ingredients (serves 4)

Prep time: 10 minutes

Cooking time: 10 minutes

- 650 g white [fish](#) fillets (such as rockling)
- ½ tsp sea salt
- Olive oil

For the Salsa:

- 500 g yellow papaya
- ¼ red onion, finely diced
- ½ cup fresh coriander leaves
- 2 tbsp lime juice

Method

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Peel, de-seed and dice papaya, combine with remaining salsa ingredients and stir to combine.

Season fish with salt. Heat a skillet to medium-high and cook for two to three minutes or until golden and cooked through. If required, add a splash of olive oil.

Layer tortillas with fish and salsa just before serving.

Tip: Warm tortillas in a hot skillet, then wrap in a clean tea towel until needed.

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