



Kodiak River Fish Tacos

Ingredients

4 tilapia filets
1 cup bell pepper (green, red, orange or assorted), sliced into strips
½ onion, sliced into strips
Big Green Egg® Kodiak River™ Seasoning
Olive oil
Cilantro
8 tortillas
Optional: lettuce, cheese, salsa

Instructions

Set EGG for direct cooking at 350°F/177°C. Preheat Half Moon Cast Iron Griddle on the cooking grid.

Toss fish in olive oil and sprinkle liberally with Kodiak River Seasoning.

Add the peppers and onions to the ridged side of the Griddle. Cook for 5 minutes. Add fish fillets to the cooking grid or a Half Moon Perforated Cooking Grid and cook for 5 minutes. Turn and cook until opaque.

Remove from the EGG and assemble with your favorite taco toppings.

Makes 8 tacos.