

# Naked Fish Tacos with Pacific Dover Sole















# Instructions

1. Sprinkle each piece of fish with Bad Byron's Butt Rub on both sides. This versatile seasoning mixture can be found at Joe's. Made of a combination of salt, pepper, paprika, onion and chipotle powder, its subtle smokiness with little heat adds a big punch of flavor enhancement to a mild fish.
2. On medium high heat, with a tablespoon of olive oil, sear each side for a minute in a sauté pan. This thin and flakey fish cooks quickly making it necessary to monitor so not to dry it out.
3. It is essential to sear each side only once, otherwise you risk losing beautiful large pieces. If you prefer to flake your fish into smaller bites, fork through each piece a few times.
4. Lightly toss and coat sliced onions and jalapeños in Joe's homemade remoulade. The creaminess of the sauce cuts the heat and bite of the vegetables paired with avocado and cilantro will transport you to Baja, Mexico.
5. Feel free to add corn, shrimp, or any other ingredients you enjoy in tacos. Big on flavor, high on health benefits you can have dinner on the table in minutes.

Share







## Related Recipes



