GRILLED FISH TACOS WITH PEACH SALSA

Set the stage for a delicious plate with these healthy fish tacos with peach salsa. Perfect for a summertime taco night!

**Preparation time:** 30 minutes  
**Serves:** 4

**INGREDIENTS:**

For the salsa:
- 1 can (15.25 oz) peach halves, drained, rinsed and chopped (about 1 cup)
- ½ red bell pepper, finely chopped (about ½ cup)
- ¼ red onion, finely chopped (about ¼ cup)
- 1 whole jalapeño pepper, rinsed, seeded and finely chopped (about 1 tbsp)
- 1 tbsp finely chopped fresh cilantro
- 2 tsp lemon juice

For the fish:
- 4 tilapia fillets (about 1 lb)
- 1 tbsp chili powder
- ¼ tsp low-sodium adobo seasoning
- 1 packet low-sodium sazón seasoning
- 8 6" flour tortillas, warmed

**DIRECTIONS:**

1. In medium bowl, stir together chopped peaches, bell pepper, onions, jalapeños, cilantro and lemon juice; cover and refrigerate until ready to use.

For the fish:

2. Heat grill or grill pan over medium-high heat. Using paper towels, pat fish dry; transfer to plate. In small bowl, stir together chili powder, low-sodium adobo, and sazón packet. Rub fish with spice mixture to coat completely.
3. Place fish on hot, greased grill grates. Cook, flipping once, until fish is opaque and flakes easily with fork (145 °F), about 8 minutes. Thinly slice fish.
4. To serve, fill each tortilla with ½ fish fillet and about ¼ cup salsa.

**Serving Suggestions:**

Serve with a Summer Corn Salad, chock full of vegetables, and a quick Mango Banana Shake, for your best taco night yet!

* This is an adapted Goya recipe. Find original Goya recipes in the cookbook The Best of La Cocina Goya: Healthy, Tasty, Affordable Latin Cooking. Photo credit: Goya.