



# RECIPE

rhino

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## Blackened Mahi Tacos with Mango Salsa



### Description:

These blackened mahi tacos are fresh, smoky, and packed with bold flavor in every bite. Tender roasted mahi mahi is coated in warm spices, tucked into warm corn tortillas, and topped with bright mango salsa for the perfect balance of savory, sweet, and citrusy freshness. They're colorful, satisfying, and feel just special enough for taco night while still being easy enough for a busy weeknight dinner.

### INGREDIENTS

#### For the Blackened Mahi

- 1½ pounds mahi mahi, cut into taco-size pieces
- 2 tablespoons olive oil
- 1 teaspoon paprika
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon cumin
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½–1 teaspoon cayenne pepper

#### For the Mango Salsa

- 1 mango, diced
- 1 cup fresh or frozen corn
- ¼ cup finely diced red onion
- ¼ cup chopped cilantro
- Juice of 1 lime
- Pinch of salt

#### For Serving

- 12 small corn tortillas (2 tortillas per taco)
- Lime wedges
- Chopped cilantro, optional

### RHINO TIP



For a creamy, smoky finish, whisk together ¼ cup Greek yogurt, 1 minced chipotle pepper in adobo, 1 teaspoon adobo sauce, juice of 1 lime, 1 minced garlic clove, and a pinch of salt. Adjust the chipotle to taste for more or less heat.



PREP TIME  
20 min



COOK TIME  
12 min



TEMPERATURE  
425°F



YIELD  
6 tacos

### STEP-BY-STEP INSTRUCTIONS

1



#### Prepare the oven and fish.

Preheat the oven to 425°F and line a sheet pan with parchment paper or foil. Pat the mahi mahi dry and place the pieces on the prepared pan.

2



#### Season the mahi mahi.

In a small bowl, combine the paprika, smoked paprika, garlic powder, onion powder, cumin, salt, black pepper, and cayenne. Drizzle the fish with olive oil, then coat evenly with the seasoning mixture.

3



#### Roast and broil the fish.

Bake for 10 minutes, or until the fish flakes easily. Broil for the final 2 minutes to create extra char and color.

4



#### Make the mango salsa.

In a medium bowl, combine the mango, corn, red onion, cilantro, lime juice, and salt. Let sit for a few minutes so the flavors can meld together.

5



#### Warm the tortillas.

Warm the corn tortillas directly on the oven rack or in a dry skillet until warm and pliable.

6



#### Assemble and serve.

Layer two tortillas together for each taco, then fill with blackened mahi mahi and mango salsa. Serve with lime wedges and optional cilantro.

### TIPS & VARIATIONS



For extra char and flavor, broil the fish during the last 2 minutes of cooking.



Fresh or frozen corn both work well for the mango salsa.



Warm the tortillas directly on the oven rack or in a dry skillet for the best texture.



The chipotle-lime crema can be made ahead and refrigerated until ready to serve.



Adjust the cayenne and chipotle to make the tacos milder or spicier.



Family favorites, one recipe at a time.

