



## FISH TACOS WITH PINEAPPLE AND PICO DE GALLO

**Prep + cook time: 25min Serves: 4**

### Ingredients

4 medium vine tomatoes, cored and scored with an 'x' on their undersides

½ small pineapple, peeled, cored, and diced

1 lime, juiced

2 dashes Tabasco

4 tbsp olive oil, divided, plus extra for brushing

600 g fresh skinless grouper or halibut fillet, pin-boned

4 medium flour tortillas

1 jalapeño chilli, seeded and sliced

15 g | ½ cup coriander, torn salt

freshly ground black pepper

1. Preheat a gas or charcoal barbecue to a moderately hot temperature, about 400°F; if using coals, wait until they turn white-hot.
2. Meanwhile, blanch the tomatoes in a large saucepan of boiling water for 20 seconds. Drain and refresh in a bowl of iced water. Peel the skins and discard; roughly dice the flesh and place in a bowl.
3. Add the pineapple, lime juice, Tabasco, 2 tbsp olive oil, 1/4 tsp salt, and 1/4 tsp black pepper to the bowl with the tomato; stir to combine the pico de gallo. Set aside.
4. Drizzle the fish with the remaining 2 tbsp olive oil; season with salt and pepper.
5. When the barbecue is ready, brush the grates with some olive oil. Place the fish on the barbecue and grill, carefully turning once, until opaque and lightly charred all over, 3-4 minutes.
6. Remove from the barbecue and roughly flake with a fork. Loosely cover with aluminium foil.
7. If desired, gently warm the tortillas on the barbecue, turning a few times, 20-30 seconds.
8. To serve, top the tortillas with the flaked fish, pico de gallo, jalapeño, and coriander.