



Fish Tacos With Pineapple Coleslaw

Yield: 2 Tacos

Ingredients:

- 4 oz [Reser's® Regular Coleslaw](#) (71117.15124)
- 2 [Don Pancho® 6-inch Corn Tortillas](#) (79341.01101)
- 4 oz white fish
- 2 Tbsp [Reser's® Purely Hand-Cut Bite-Sized Pineapple Chunks](#) (79453.75415)
- 1 chipotle pepper, diced
- Salt & Pepper to taste
- 2 Tbsp oil
- 2 lime slices
- Side of [Reser's® Baja Café Pico de Galla Salsa](#) (71117.00106)
- Side of [Don Pancho® Homestyle Corn Tortilla Chips](#) (79341.00570)

Directions:

1. Preheat grill. Season fish with oil, salt, and pepper on both sides.
2. Place on fish on grill until flaky, about 3 minutes per side. Remove from grill, cover with foil and let rest for 5 minutes.
3. Meanwhile, mix the Reser's Coleslaw, Reser's Purely Hand-Cut Pineapple Chunks, and diced chipotle pepper together. Season with salt and pepper to taste.
4. Assemble the tacos. Place 2 oz of the fish and coleslaw on a Don Pancho Corn Tortilla. Repeat with remaining ingredients.
5. Serve with Don Pancho Corn Tortilla Chips, Reser's Baja Café Pico de Gallo Salsa and lime wedges.