



ROYAL STREET CAFÉ'S
GRILLED TUNA TACOS

Southwest-Lime Vinaigrette

½ cup Fresh Lime Juice
¼ cup Sherry Vinegar
2 t Ground Cumin
½ t Granulated Sea Salt
Pinch Ground Black Pepper
Pinch Cayenne Pepper
1T Honey
2 cups Extra Virgin Olive Oil

Place all ingredients, except oil, in mixing bowl or food processor then slowly whisk/blend in the oil in fine drizzle and reserve.

Chipotle Aioli

1T Chipotle Chiles (from canned in adobo sauce)
½ cup Chopped Cilantro
2 T Chopped Scallions, white & light green part
2 t Chopped Garlic
1 T Dijon Mustard
2 T Fresh Lime Juice
1 cup Mayonnaise

Puree all ingredients except the mayo in a food processor until very well chopped. Then add the mayo and mix until smooth. Salt to taste.

Mango-Avocado Salsa

1 Large Avocado, Halved, Peeled, Seeded
1 cup Mango, Halved, Peeled, Seeded
½ cup Red Bell Pepper, ¼" dice
½ cup Red Onion, ¼" dice
½ cup Roma Tomatoes, ¼" dice
2 T Fresh Lime Juice
1 T Olive Oil
1t Minced Pickled Jalapenos (from canned or jarred slices is fine)

Cut avocado and mango into ¼” dice and gently fold together with diced vegetables, lime juice, jalapenos and oil. Season to taste with salt and pepper.

Southwest Slaw

2 cups Shredded or finely sliced Napa Cabbage

½ cup Shredded Carrots

½ cup Julienne English Cucumber (from Peeled, Seeded Cucumber)

½ cup Julienne Red Bell Pepper

¼ cup Chopped Green Onions

¼ cup Chopped Cilantro

Mix all ingredients with the southwest-lime vinaigrette and season to taste with salt if needed.

Tuna

Cut tuna into 2 oz. pieces, brush with vinaigrette and season with salt and pepper. Allow to marinate for about five minutes (any longer and it will start to cook the fish). Grill to the doneness that you prefer and now it is time to build the tacos.

Using your favorite hard-shell or soft tortillas, smear on a little chipotle aioli, add the slaw and then your fish on top. Next, a dollop of the salsa and a squeeze of fresh lime juice and you are ready to enjoy.

Please Note: If this recipe is to be used for retail sales or editorial coverage, we would appreciate your using the above Deer Valley title.