

# Spring Halibut Tacos



PREP TIME  
15 minutes

COOK TIME  
8-12 minutes

READY IN  
30 minutes



SERVINGS  
6-8

OCEAN FOREST  
INGREDIENTS

Halibut

FOREST  
INGREDIENTS

False Lily of the Valley  
aka  
Deer Heart Greens

## Ingredients

2 pounds halibut

Kinders Tequila Lime Rub

1 Tbsp coconut oil

1 lime

12 6" white corn tortillas, warmed

15 oz. can black beans, heated

8 oz. shredded pepper jack or cheddar cheese

4-5 green onions, diced

pint of cherry tomatoes, sliced

1/2 cup deer heart greens, chopped

## Steps

- Cut halibut into 2" chunks. Season generously with Kinders Tequila Lime Rub.
- Heat coconut oil in a large frying pan over medium heat. Add halibut and cook 2-4 minutes on each side. Continue to cook until the halibut flakes when pushed slightly. Remove immediately from the stove top. Allow to rest on a paper towel lined plate.
- Zest one lime over the halibut and squeeze the juice from one wedge over the halibut.
- Serve the tacos with your choice of fillings, garnishing with deer heart greens and more lime wedges and hot sauce.

FOREST FRESH ALASKA



## *Notes*

Halibut does not have to be deep fried to be enjoyed! This healthier option of cooking halibut is tasty, just be sure to prevent drying it out by removing it from heat and onto a plate to cool as soon as it is flaking easily.