

RECIPES FOR THE ROAD — SUMMER SERIES

# ROASTED FLORIDA SNAPPER STREET TACOS WITH AVOCADO CREMA

RECIPE CREATED BY:  
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## INGREDIENTS (SERVES 4)

- 1 pound Florida snapper fillet, skin on and bones removed
- 1/2 cup Florida avocado, diced
- 2 teaspoons taco seasoning blend, divided
- 1 lime, juiced (plus more wedged for garnish)
- 1 cup sour cream
- Florida-made hot sauce, to taste
- 1 fresh Florida chili pepper, thinly sliced (if desired for heat)
- 2 tablespoons fresh cilantro (plus more for garnish)
- 1 head Florida romaine lettuce, shredded
- Olive oil for cooking
- 8 soft corn or flour street taco tortillas, toasted
- 1 cup fresh salsa
- Sea salt and fresh ground pepper, to taste

## PREPARATION

Preheat the oven to 375 degrees. With a sharp knife, make some cross hatches in the skin of the snapper without cutting through the meat of the fish fillet; this will keep the snapper fillet from curling up during the cooking process. Season both sides of the snapper fillet with 1 teaspoon of the taco seasoning blend. Lightly cover a sheet pan with olive oil. Place the fillet skin side down on the oiled sheet pan. Add a few chili pepper slices to the top of the snapper fillet for extra heat if desired. Place the snapper in the preheated oven and cook for 5 to 8 minutes until thoroughly cooked in the thickest part. Remove from the oven and let cool. When the snapper fillet is cooled slightly, use 2 forks to flake the snapper into chunks.

While the snapper is cooking, add sour cream, avocado, the remaining 1 teaspoon taco seasoning, cilantro, a few more slices of chili pepper if desired and half the lime juice to a blender or food processor and blend until smooth. Taste the avocado crema sauce and adjust the seasoning with salt and pepper. Remove the avocado crema from the food processor and store it in the refrigerator until ready to use.

Add the shredded romaine lettuce, remaining lime juice and a pinch of the taco seasoning blend to a small mixing bowl and stir lightly to coat. To assemble the tacos, place an even amount of the shredded lettuce on top of each toasted tortilla and top with the snapper. Add fresh salsa and avocado crema. Finally, garnish with lime wedges, Florida hot sauce and extra fresh cilantro if desired.



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8 people die on Florida's roads **EVERY DAY** due to common mistakes behind the wheel. **YOU** can make a difference! . . .

# RECIPE FOR SAFE DRIVING

## INGREDIENTS

(SERVES ALL ROAD USERS)

1 whole, undivided calm mind

1 well-maintained vehicle with functioning lights and signals

1 seatbelt per person, buckled

A dash of "Do Not Disturb" auto replies

Sprinkle of your favorite playlist

## PREPARATION

1. Preheat by allowing **extra time** for your trip.
2. Fasten your **seatbelt**.
3. Set your phone on "**do not disturb**" mode.
4. Start your **favorite playlist** before you start your drive.
5. Give other drivers **space**.
6. Allow your drive to simmer **under the speed limit** while continually staying attentive to other road users.
7. Allow yourself to cool and **arrive at your destination safely**.
8. Serve with sides of **compassion for others**.



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