Yields 12 Taco Cups

1 C Blue Corn Tortilla Chips
1/2 C Panko Bread Crumbs
1 tsp Ginger
1 tsp Crushed Red Pepper
1/4 tsp Salt

Puree in Food Processor together until mix become fine.

Tortillas:
12 Sm Tortilla
Salt
Pepper
Garlic
Oil

Salsa:

1 Mango

1/2 C Red Onion

1 Roma Tomato

1 Jalapeno

1/2 Lime

2-3 TBS Red Wine

A Dash of Salt

Slaw:

1/2 Red Cabbage
2 TBS Horseradish

1/2 C Mayo

Let’s begin with our taco cups first! Preheat your oven to 375°. Meanwhile, oil your tortillas and sprinkle them with salt, pepper, and a decent amount of garlic powder. Fold them and place them into your muffin tin.​

Bake them for 10 minutes and then take them out of the tins. Place them upside-down on a baking sheet, and proceed to bake for 3 more minutes.

​

Next shred your cabbage and mix with your mayo, and horseradish to create your slaw.

Small dice your tomato, onion, jalapeno, and mango and toss in lime juice, wine, and salt.

​

Slice your Ahi into thin strips, salt it, and coat those sliced beauties in your breadcrumb mix by pressing it into the fish. Bring a lightly oiled sauté pan to med high heat, and fry lightly on each side for 10.

Note: You can also go au naturale with your tuna and leave it raw! Then mix it in with your salsa to give this dish a more refreshing summer feel!​

 I don't know about you, but I am starving, so let's put everything together! I like to layer mine starting with cabbage and working my way up to make this towering taco, but you mix it up any way you like! You can even add a bit of avocado too, for an extra creamy kick to your ahi like-fish stick.