

Spicy Fish Taco Bowls with Mango Pico

Yield: 2 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-mango-chipotle-marmalade-recipe>

Ingredients:

- 6 cups napa cabbage shredded
- 1 jalapeno pepper sliced
- 1 avocado thinly sliced
- 1 cup cherry tomatoes quartered
- 1/3 cup fresh cilantro
- 1/3 cup queso fresco cheese
- 2 tablespoons diced red onion
- 1 lime cut into wedges for spritzing
- 1 mango diced
- 1/2 cup cherry tomatoes quartered or diced
- 1 jalapeño pepper seeded and diced
- 3 tablespoons sweet onion diced
- 3 tablespoons chopped fresh cilantro
- 1 lime juiced
- salt
- pepper
- 1/2 cup plain greek yogurt or sour cream
- 3 tablespoons half and half
- 1 chipotle pepper in adobo
- 1 tablespoon adobo sauce
- 1 can chipotles
- 1 lime juiced

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 68 grams
3. Cholesterol: 25 milligrams

4. Fat: 25 grams
 5. Fiber: 21 grams
 6. Protein: 13 grams
 7. SaturatedFat: 7 grams
 8. Sodium: 2070 milligrams
 9. Sugar: 29 grams
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