

June 28- Fish and Kimchi Tacos

1.5 lb New England Fish Monger's Haddock
2 tbsp Soy sauce + 1 tbsp for the aioli
1 tbsp Lemon juice
1 tsp Garlic powder
1 tsp Ground ginger
Brookford Farm's kimchi
4 tbsp Mayonnaise
2-3 Scallions
Soft flour tortillas

Season haddock with soy sauce, lemon juice, garlic powder, and ground ginger, then sear in a frying pan on your stovetop until completely cooked through.

Mix together mayonnaise, scallions and soy sauce to make a aioli to spread on the flour tortilla.

Put together taco with aioli, fish and top with kimchi and freshly cut scallions.