

## Red Snapper Tacos

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This week's "stolen" recipe comes courtesy of Chef Chris Santos of The Stanton Social in New York. As sustainability is a growing concern for food enthusiasts, avoid imported red snapper and opt for red snapper from the Northwest Hawaiian Islands instead. Or better yet, substitute the red snapper with catfish or wild striped bass. This quick and simple dish is perfect for sharing with your family on a busy weeknight or with your friends on a lazy weekend afternoon.



courtesy of The Stanton Social

**About the chef:** As a teenager working in his hometown of Bristol, Rhode Island, Chef Chris Santos was drawn to the creative and chaotic world of the kitchen. The constant racket of plates being jostled, fresh ingredients dancing over searing flames, and the pirate-like swagger of his mentor and chef all conspired to set his career course before he was old enough to drive. He later honed his craft, palette, and style through his travels to Europe and the United States.



courtesy of The Stanton Social

Early in his career, Chef Santos had experience cooking French-inspired cuisine. Upon his arrival in New York, he began cooking at Time Café, where he was later appointed the role of executive chef at the young age of 23. With further experience in Latin-inspired cuisine, he developed a great sense of how to prepare full-flavored, approachable, and innovative foods, often reinventing familiar and classic dishes with a modern and whimsical touch.

As an entrepreneur, Chef Santos has even crossed over into the fashion world, currently developing "Daredevil Chefwear," a rock 'n' roll inspired line of chef apparel, with tattoo artist

Michelle Myles.

Chef Santos, with two decades of experience, has put together a creative, multi-cultural, 50 item share-plate menu that features something for everyone at The Stanton Social. His menu, designed for sharing, reflects his playful creativity and passion for bringing cooking and entertaining together to provide a truly unique experience.

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### Red Snapper Tacos

The Stanton Social

*Red Snapper Tacos is served at The Stanton Social for \$9.00. The recipe is for a serving size of six.*

#### Red Snapper Tacos Ingredients

oil for sautéing, to taste  
1 lb red snapper, catfish, or wild striped bass fillets, diced into 3/4 inch cubes  
1 Tbsp ancho chile powder  
1 canned chipotle pepper, finely minced  
1 small bunch cilantro, chopped  
hot sauce, to taste  
3 limes, juiced  
1 package store-bought taco shells

#### Avocado Relish Ingredients

2 avocados, diced  
1/2 jalepeño, minced  
1/2 red onion, minced  
1 lime, juiced  
1 tomato, chopped  
1/2 mango, diced

#### Red Snapper Tacos Steal This Recipe® step-by-step Instructions

1. Place sauté pan over medium-high heat; add a few tablespoons of oil for sautéing
2. Add the fish, then the other ingredients one at a time: chile powder, chipotle, cilantro, hot sauce, and lime juice
3. Remove from heat when cooked through
4. Make the avocado relish by combining all ingredients
5. Fold cooked fish and avocado relish together
6. Warm taco shells in oven; remove and fill with combined mixture; serve