



pulse**food**

Going for the snack

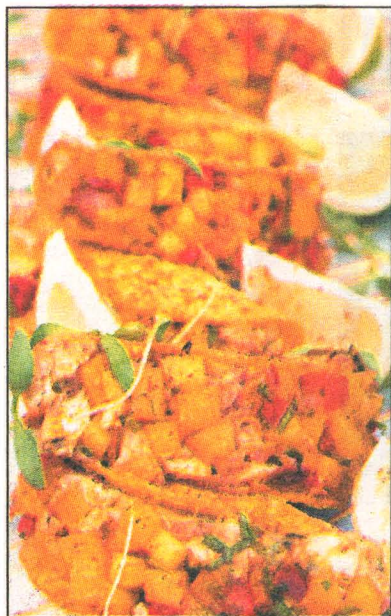


Punt the old football food — these playoff treats get an audible reaction

By CYNTHIA KILIAN

GO GIANTS! Go Jets! With both our teams in the playoffs, the cheering squads will be needing substantial fuel on game days.

Some of our winning N.Y.C. chefs came to the rescue with easy and delicious alternatives to predictable chips and salsa. Make one. Make them all. If you're the host with home-field advantage, you'll be a champ, too.



FISH TACOS

From chef Chris Santos of the Stanton Social

1 package store-bought taco shells
1 pound red snapper, catfish or wild striped bass fillets, diced into 3/4-inch cubes

1 tablespoon ancho chile powder
1 canned chipotle pepper, finely minced

1 small bunch cilantro, chopped
A few dashes of hot sauce

Juice of 3 limes

Oil for sautéing

Avocado relish:

2 avocados, diced

1/2 jalapeno, minced

1/2 red onion, minced

Juice of one lime

1 tomato, chopped

1/2 mango, diced

1. Place sauté pan over medium-high heat, and add a few tablespoons of oil for sautéing.

2. Add the fish, then 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. Place taco shells in a warm oven until warm; remove from oven and fill with combined mixture. Serves six.