

Octopus Tacos – *Tacos de pulpo*



Ingredients (for six tacos)

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| ½ lb (225 g) | cooked octopus |
| ½ large | white onion; peeled and chopped |
| 1 tbsp | oil |
| Green peppers, sweet or spicy, to taste; washed and cut into strips, or whole if small | |
| 1 batch | my Asian-Inspired Sauce (recipe next page) |
| 1 cup | shredded red cabbage; washed and drained |
| 2 | limes; washed and cut in half |
| ½ tsp | salt, or to taste |
| 6 | corn tortillas; warm |

Place cabbage in a non-reactive bowl; sprinkle salt over and the juice from half a lime. Mix well and reserve until serving time, allowing to rest for at least half an hour. Pat dry cooked octopus with a paper towel. Chop into small cubes and place in a bowl. When compared to the amount of chopped onion, aim for roughly equal volumes. In a frying pan, warm up oil over medium heat; add onion and sauté until translucent, then incorporate cooked octopus. Continue cooking for a couple of minutes, then add about two tablespoons of Asian-inspired sauce. Continue cooking and stirring, to coat with the sauce, then add peppers. Continue cooking and stirring, just a couple of extra minutes, until most of the liquid has evaporated. Adjust seasoning with salt, if needed.

Scoop portions onto warm corn tortillas and serve with prepared cabbage, the rest of the Asian-inspired sauce, and limes cut into wedges:



Asian Inspired Sauce – *Salsa estilo asiático*

Ingredients

- ¼ cup Japanese soy sauce
- 1 tsp mild vegetable oil, such as safflower
- 2 tbsp freshly squeezed lime juice
- Dash bottled hot sauce



Close jar and shake.

Ponzu, a citrusy Japanese sauce, was probably the inspiration for this sauce; *ponzu* is usually served in Japan with dumplings (*gyoza*) and other meat and vegetable dishes, but this Mexican iteration goes great with fish and other seafood, such as octopus, as shown in the previous page.