Fish Cups

Wonton cups:

12 (3 1/4 by 3 1/4-inch square) wonton wrappers\*

1/4 cup canola or vegetable oil

Filling:

3 tablespoons olive oil, plus more for drizzling

3 halibut fillets

Kosher salt and freshly ground black pepper

1 avocado, halved, pitted and flesh cut into 1/2-inch cubes

1 mango, peeled and flesh cut into 1/2-inch cubes

3 green onions, finely chopped

Dressing:

3 tablespoons olive oil

2 tablespoons fresh lime juice (from about 2 limes)

Kosher salt

Directions

For the wonton cups: Put an oven rack in the center of the oven. Preheat the oven to 375 degrees F.

Using a pastry brush, brush each side of the wonton wrappers with canola oil. Gently press the wonton wrappers into the bottom and sides of a 12-count muffin pan. Bake until lightly golden, about 6 minutes. Remove the pan from the oven and let cool for 5 minutes. Gently lift the wonton cups out of the pan and cool completely, about 10 minutes.

For the filling: Place halibut filets in a baking pan and bake 10 minutes at 400.  Set aside to cool slightly.

For the dressing: In a medium bowl, whisk together the 3 tablespoons of olive oil and the lime juice. Season with salt, to taste. Add the avocado, mango and green onions. Toss until all the ingredients are coated.

To assemble the tacos: Put the wonton cups on a platter and divide the avocado mixture into the cups. Top each with 3 to 4 pieces of fish.