Summer Garden Fish Tacos

1 ear of corn

1 poblano pepper

4 orange roughy filets

salt and pepper

1 yellow squash

1 plum tomato

1/4 cup chopped red onion

1 Tablespoon cilantro

1 teaspoon grated lime zest

8 taco shells or flour tortillas

1/2 ripe avocado

Sprinkle fish with salt and pepper and wrap tightly in foil.  Place on the grill to cook through.

Add corn to the grill to roast.

My fish took about 15 minutes to cook on a 300 degree grill.

The corn took about 20 minutes to brown on the outside - the inside was perfectly roasted.

Cut squash and poblano in half.  Roast on grill until charred.

Slice vegetables and chop fish for the tacos.

Chop the tomato and the red onion and add the lime zest.

Slice the kernels off the cob and add it to the salsa.

Warm tortillas.