

Fish Tacos & Special Taco Sauce

Theme: Mexico

Prep Time: 30 minutes * Cook Time: 25 minutes

Yield: 24 tacos



Fish Taco Ingredients:

- 24 small white corn tortillas
- 1 1/2 lb cod or other flaky white fish
(halibut/flounder/snapper/mahi mahi)
- 1/2 tsp ground cumin
- 1/2 tsp cayenne pepper
- 1 tsp salt
- 1/4 tsp ground black pepper
- 1 Tbsp Olive oil
- 1 Tbsp Butter



Fish Taco Toppings:

- 1/2 small purple cabbage
- 2 medium avocado, sliced
- 2 Roma/plum tomatoes, diced (optional)
- 1/2 diced red onion
- 1/2 bunch Cilantro longer stems removed
- 4 oz (1 cup) Cotija cheese, grated
- 1 lime cut into 8 wedges to serve

Fish Taco Sauce Ingredients:

- 1/2 cup Greek yogurt or sour cream
- 1/3 cup Mayo
- 2 Tbsp lime juice from 1 medium lime
- 1 tsp garlic powder
- 1 tsp Sriracha sauce or to taste

Instructions

1. Line large baking sheet with parchment or silicone liner. In a small dish, combine seasonings: 1/2 tsp cumin, 1/2 tsp cayenne pepper, 1 tsp salt and 1/4 tsp black pepper and evenly sprinkle seasoning mix over both sides of the fish.
2. Lightly drizzle fish with olive oil and dot each piece with butter. Bake at 375° for 20-25 min. To brown edges, broil for 3-5 minutes at the end if desired.
3. Combine all Taco sauce ingredients in a medium bowl and whisk until well blended.
4. To serve the tacos, toast quickly the corn tortillas on a large dry skillet or griddle over medium/high heat.
5. To assemble: start with pieces of fish then add remaining ingredients finishing with a generous sprinkle of cotija cheese and finally that awesome taco sauce! Serve with a fresh lime wedge to squeeze over tacos.