

Making it delicious

Fish Tacos



Ingredients

- 24 small corn tortillas
- 1 ½ lb. boneless fish fillets
- ½ tsp. cumin
- ½ tsp. cayenne pepper (or chili powder for a milder version)
- 1 tsp. salt
- ¼ tsp. ground black pepper
- 2 Tbsp. olive oil

Creamy Taco Sauce:

- ½ cup sour cream
- ⅓ cup mayonnaise
- 2 Tbsp. lime juice (1 lime)
- 1 tsp. garlic powder
- 1 tsp. sriracha (optional)

Topping ideas: shredded cabbage, avocado, diced tomatoes, crumbled cotija cheese, cilantro, red onion, mango salsa & lime wedges



Instructions

- Preheat oven to 400°F.
- Line a large baking sheet with parchment or foil.
- In a small dish, combine the seasonings and evenly sprinkle the seasoning mix over both sides of the fish.
- Drizzle fish with olive oil. Bake at 400°F for 20-25 min. To brown the edges, broil for 3-5 minutes at the end if desired.
- Combine the taco sauce ingredients in a medium bowl and whisk until well blended. If desired, transfer to a squeeze bottle to serve.
- Before serving the tacos, quickly toast the corn tortillas on a large dry skillet or griddle over medium/high heat.
- To assemble: start with pieces of fish then add remaining ingredients (shredded cabbage, avocado, tomatoes, etc.), finishing with a generous sprinkle of cotija cheese and finally the taco sauce.
- Serve with a fresh lime wedge to squeeze over tacos.

Recipe adapted from: natashaskitchen.com

SERVINGS: 6 | PREP TIME: 30 MIN