

CHILI LIME FISH TACOS

SERVINGS

4

INGREDIENTS

FISH

1 lb Cod
2 T. garlic, minced
1 t. salt
1 t. pepper
1 t chili powder
1 t coriander
1 t cumin
1 t paprika
1 T olive oil
1 t lime juice

CABBAGE SLAW

½ lb cabbage, shredded
½ lb carrot, shredded
1 T scallion
1 t salt
1 t chili powder
1 t cumin
1 t coriander
1 t lime juice
1 T olive oil

GINGER CREMA

½ c. sour cream
2 T ginger

ASSEMBLY

8, 4" CORN OR
FLOUR
TORTILLAS

INSTRUCTIONS

1. Combine all Fish ingredients and allow to marinate
2. Combine all slaw ingredients and allow to marinate
3. Combine Ginger Crema ingredients and set aside.
4. Heat a large skillet and saute Cod, about 8 minutes on each side.
5. Assemble tacos with fish, slaw and crema.