

Recipe Name Fish Tacos

Ingredients 1.5-2 lbs. wild caught mahi-mahi, cut into 3-4 pieces

Spice Mix:

1 Tbsp chili powder
½ Tbsp ground cumin
½ Tbsp ground coriander
½ Tbsp garlic powder
½ Tbsp. kosher salt
1 tsp onion powder
1/8 tsp cayenne
1 Tbsp. lime juice
¼ cup avocado oil

[Lime & Jalapeno Slaw](#)

[Mexican Crema](#)

[Roasted Tomatillo Salsa](#)

[Pico de Gallo](#)

Homemade/Store bought [corn tortillas](#)

Directions

1. In a small bowl, mix all the spice mix ingredients until well combined. Add lime juice and oil and mix to a paste consistency. Season fish heavily on both sides and set in glass container in refrigerator to absorb seasoning while preparing toppings.
2. Prepare the slaw, crema, pico de gallo and slaw using attached recipes.
3. Prepare tortillas, either making homemade or heating up store bought as per package instructions.
4. Heat a large saute pan over medium high heat. Once hot, add about 2 Tbsp of avocado oil to pan and lay fish pieces into pan, being careful to lay them away from you so that they will not splatter onto you. If you have a splatter guard, this is a great time to break it out! Cook about 3-4 minutes on each side, depending on how thick your fish is. It is done cooking when it easily flakes apart. Note: this could also be cooked on a grill using a grill pan so that the fish does not fall through the grates.
5. Once fish is cooked through, remove to a plate and either break it up into flaky chunks or cut into taco sized slices.
6. Serve with above condiments.