

Recipe Name **Fish Tacos**

Ingredients:

Fish:

2 lbs. wild white flaky fish (Mahi Mahi or Cod both work great here)

1/2 cup avocado oil

1/4 cup fresh lime juice

5 Tbsp. chili powder

1/2 Tbsp. ground cumin

1/2 Tbsp. garlic powder

2 tsp. kosher salt

8 organic corn tortillas

Southwest Slaw:

2 cups shredded green cabbage (or a bag of slaw mix)

2 Tbsp. fresh lime juice

2 Tbsp. raw, unfiltered honey

2 Tbsp. minced red onion

2 Tbsp. minced jalapeno

1/4 cup chopped cilantro

Salt and pepper to taste



Lime Crema:



RECIPE

6 oz. plain dairy free yogurt or cashew cream

2 Tbsp. fresh lime juice

1/2 tsp. lime zest

1 Tbsp. raw, unfiltered honey Pico

de Gallo:

1 cup diced organic tomatoes

4 tsp. minced red onion

2 Tbsp. chopped cilantro

1 Tbsp. chopped jalapeno pepper (adjust to taste) **Directions:**

1. Cut the fish into 16 relatively equal slices (about 1"x 4")
2. Combine oil, lime juice, chili powder, cumin, garlic and salt and place in plastic zip-top bag along with fish. Squish around so that the marinade gets all over the fish and place into the refrigerator while you prepare everything else.
3. Prepare slaw by combining all ingredients in a bowl, toss so that everything is well combined and set aside.
4. Prepare lime crema by mixing all ingredients in a small bowl until well combined and set aside.
5. Prepare Pico de Gallo by combining all ingredients in a medium bowl until well combined and set aside.
6. Prepare any additions you might like (avocado slices, diced mango, minced cilantro, or jalapeno)
7. Cook fish: You can bake it on a rimmed baking sheet at 400 for about 10 min (until fish is flaky), cook it in a skillet over medium high heat for about 3 min. each side (until fish is flaky) or cook on a grill mat on the grill for about 3 minutes each side, again, until the fish is flaky. Be sure to use a grill mat so that the fish does not fall through the grates.
8. Heat corn tortillas for about 15 seconds each side either in a dry skillet on the stove-top, or, directly over the grates of the grill.
9. Serve buffet style so that everyone can make their tacos the way they like. Enjoy!