



FISH TACOS WITH GARLIC LIME CREMA SAUCE

Take a trip to the beach with this sweet and crunchy coconut shrimp.

INGREDIENTS

Prep Time: 30 minutes

Cook Time: 25 minutes

Servings: 24 tacos

Fish Taco:

24 small white corn tortillas

1 1/2 lb tilapia

1/2 tsp ground cumin

1/2 tsp cayenne pepper

1 tsp salt

1/4 tsp black pepper

1 Tbsp Olive oil

1 Tbsp Butter

Toppings:

1/2 small purple cabbage

2 medium avocado sliced

2 roma 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

Sauce:

1/2 cup 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

DIRECTIONS

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 tilapia.

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 toast 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.