



FISH TACOS

Makes 4 servings

INGREDIENTS

- 3 tablespoons extra-virgin olive oil
- Juice of 1 lime
- 2 teaspoons chili powder
- 1 teaspoon paprika
- 1/2 teaspoon ground cumin
- 1/2 teaspoon cayenne pepper
- 1 1/2 pounds cod (or other flaky white fish)
- 1/2 tablespoon vegetable oil
- Kosher salt
- Freshly ground black pepper
- 8 corn tortillas
- 1 avocado, diced
- Lime wedges, for serving
- Sour cream, for serving

INSTRUCTIONS

- In a medium shallow bowl, whisk together olive oil, lime juice, paprika, chili powder, cumin, and cayenne.
- Add cod, tossing until evenly coated. Let marinate 15 minutes.
- In a large nonstick skillet over medium-high heat, heat vegetable oil. Remove cod from marinade and season both sides of each filet with salt and pepper. Add fish flesh side-down. Cook until opaque and cooked through, 3 to 5 minutes per side. Let rest 5 minutes before flaking with a fork.
- Assemble tacos: Serve fish over grilled tortillas with Cole slaw and avocado. Squeeze lime juice on top and garnish with sour cream.



Makes 4 servings

CILANTRO LIME SLAW

INGREDIENTS

- 1/2 medium-large green cabbage or purple cabbage or a combination
- 1 large carrot, grated
- 3 scallions, white and light green parts, thinly sliced
- 1 jalapeño chile, seeded and finely diced
- 3/4 - 1 cup cilantro leaves and tender stems, chopped
- 3 tablespoons freshly squeezed lime juice
- 3 tablespoons extra-virgin olive oil
- 1/2 teaspoon fine grain sea salt

INSTRUCTIONS

Core the cabbage and slice very thinly. You can use a mandoline, but a sharp knife works perfectly well. Place in a large bowl with the grated carrot, scallions, jalapeño and cilantro. Toss to combine.

Add the lime juice, olive oil and salt to the cabbage mixture and combine well. Taste for seasoning.