

## FISH TACOS WITH CILANTRO SLAW

In honor of San Antonio's Fiesta Kick-Off, we whipped up some fish tacos full of confetti color, fiesta flavor, and flare. This is perfect for a family occasion and can be made in no time! Viva!

### RECIPE

1 pound tilapia or cod  
2-3 tablespoons olive oil  
1 package corn tortillas  
1 package pre-shredded coleslaw blend  
1 package pico de gallo or your favorite salsa  
4 limes  
1 tbsp chopped cilantro  
Salt and pepper  
2 tbsp Cumin  
2 tbsp Paprika

To prepare the slaw, place the shredded cabbage in a bowl and sprinkle with 1/3 teaspoon of salt, 1 tbsp chopped cilantro, and juice of 2 limes. Let sit to tenderize.

To prepare the fish, heavily season both sides with salt, pepper, cumin and paprika. Rub in the seasoning. Heat the oil in a heavy pan over medium-high heat. Add the fish to the pan and cook for 2 to 3 minutes per side. Meanwhile, heat the corn tortillas and set aside. Serve the fish on a platter with the tortillas, slaw, cilantro, avocado, lime or salsa/pico de gallo on the side. Makes 4 servings.

Tip: Need a light lunch? Skip the tortillas. Serve tilapia over baby spinach and slaw. Top with avocado, pico de gallo, and fresh squeeze of lime.

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