

Fish Tacos with Cilantro Slaw

INGREDIENTS

- 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

INSTRUCTIONS

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.