Perfect Fish Tacos

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YIELDS:	PREP TIME:	TOTAL TIME:	CAL/SERV:
4 serving(s)	20 mins	35 mins	634

Ingredients

CORN SLAW

1/4 c. mayonnaise

Juice of 1 lime

2 tbsp. chopped fresh cilantro

1 tbsp. honey

2 c. shredded purple cabbage

1 c. corn kernels

1 jalapeño, finely chopped

Kosher salt

Freshly ground black pepper

TACOS

3 tbsp. extra-virgin olive oil

Juice of 1 lime

2 tsp. chili powder

1 tsp. paprika

1/2 tsp. cayenne pepper

1/2 tsp. ground cumin

1 1/2 lb. cod (or other flaky white fish)

2 tsp. vegetable oil

Kosher salt

Freshly ground black pepper

Directions

SAVE TO MY RECIPES

CORN SLAW

Step 1

In a large bowl, whisk mayonnaise, lime juice, cilantro, and honey. Stir in cabbage, corn, and jalapeño; season with salt and black pepper.

Step 2

Cover and refrigerate until ready to serve.

TACOS

Step 1

In a medium shallow bowl, whisk olive oil, lime juice, paprika, chili powder, cayenne, and cumin. Add cod and toss until coated. Let marinate 15 minutes.

Step 2

In a large nonstick skillet over medium-high heat, heat vegetable oil. Remove cod from marinade; season both sides of fish with salt and black pepper. Arrange fish in skillet flesh side down. Cook, turning once, until opaque and cooked through, 3 to 5 minutes per side. Let rest 5 minutes before flaking with a fork.

Step 3

8 corn tortillas, toasted

1 avocado, finely chopped

Lime wedges and sour cream, for serving

See All Nutritional Information

Top tortillas with fish, corn slaw, and avocado. Squeeze lime juice over and drizzle with sour cream.

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