



## *The Best Fish Tacos*

### **Ingredients:**

1 lb. fresh or frozen fish filet  
Juice of 1 lime  
1 Tablespoon Rice Wine Vinegar  
1 Tablespoon olive oil  
½ teaspoon sugar  
1 teaspoon chili powder  
1 teaspoon chipotle chili powder  
½ teaspoon ground cumin  
¼ teaspoon salt  
¼ teaspoon black pepper or to taste  
8 corn or flour tortillas

### **Ingredients for Cabbage Slaw:**

1 cup shredded cabbage  
½ cup shredded carrots  
½ cup shredded carrots  
¼ cup chopped cilantro  
1 green onion, chopped  
¼ cup store-bought fresh salsa  
2 Tablespoons plain Greek yogurt

### **Preparation:**

1. In a small bowl, combine lime juice, vinegar, oil, sugar, chili powders and cumin.
2. Place fish in a glass baking dish and pour marinade ingredients over fish. Turn several times to coat, then cover with plastic wrap and refrigerate for 30-60 minutes.
3. About 10 minutes before cooking fish, combine all ingredients for cabbage slaw, stir together and set aside.
4. Wrap tortillas in foil and heat in oven or on gas grill while fish is cooking.
5. To cook fish, preheat gas grill or prepare pan for pan frying by adding 1 teaspoon oil and heating pan over medium heat. Before placing fish on grill or in pan, remove from marinade and place in pan or on grill. Sprinkle salt and pepper on fish and cook for 4-6 minutes on one side, then turn and cook until no longer pink in the center and fish flakes with a fork. Transfer to a cutting board and cut into strips.
6. Assemble tacos by placing fish in tortilla and top with cabbage slaw, then serve!  
Makes 4 servings.