

Fish Tacos



Recipe By: Tiffany Haugen "Cooking Seafood" cookbook

Here's her most versatile Fish Taco recipe, one they have enjoyed with salmon, halibut, steelhead, trout, kokanee and bass.

Ingredients

- 1 pound fish
- 3 tablespoons fresh lime juice
- 2 teaspoons chili powder
- 1 teaspoon granulated garlic
- 1 teaspoon cumin
- 1/4 teaspoon cayenne pepper
- 2 tablespoons peanut or coconut oil
- 16 small soft corn tortillas
- 1 cup shredded cabbage
- 1/2 thinly sliced carrots
- Lime for garnish
- Avocado Cream Sauce

Directions

Chop fish into bite-sized pieces. In a shallow dish, spread fish in a single layer and drizzle with lime juice. In a small bowl mix spices until thoroughly combined and sprinkle over fish. Let sit 10 minutes at room temperature.

In a large skillet, sauté fish in oil on medium-high heat 5 minutes or until fish is no longer opaque. Serve in double tortillas topped with cabbage, carrot, sauce and lime for garnish.

Avocado Cream Sauce

- 1 cup mashed avocado
- 1/2 cup Greek yogurt or sour cream
- 2 tablespoons creamy horseradish
- 1 tablespoon lemon juice
- 1/2 teaspoon ground coriander
- Salt & white pepper to taste

In a small bowl, whisk all ingredients until thoroughly combined.