

Fish Tacos with Fresh Lime Sauce (Eat this meal first because it is fish)

Alaskan Pollock

Sprinkle the Pollock with the spice mix.

Spice Mix Ingredients: Cayenne Pepper, Cumin, Salt, and Pepper

*You will not use all of the spice. It is spice because of the cayenne pepper. Start with a little.

Pollock is a super flakey fish. It is a softer white meat. This is why I love it for fish tacos. It should start to flake and fall apart in the pan. It is delicious!!

Heat a skillet and add 1 Tablespoon of Butter.

Add the Pollock filets and brown on each side for 5 minutes each medium/high heat.

Heat the tortillas in a large dry skillet or griddle over medium/high heat.

You can also heat the tortillas in some oil if you want them to be more crispy.

Toppings

This taco is meant to be “topping heavy.” Load on the toppings.

Slice avocado into pieces... we always get our avocados on Wednesdays to make sure they are ripe and not too hard. I noticed these are really ripe. They will be delicious, but they might not be as pretty as normal. We wanted to make sure they were not hard and you could eat them Wednesday or Thursday.

Break up the Queso Cheese into crumbles

Chop red cabbage into small pieces

Thinly Slice ½ of your red onion

*Save the other half of the red onion for your Pock Chop Dinner

Cut limes into 8 wedges each

Separate cilantro leaves from the stems

Taco Sauce

Squeeze the juice of one lime into your taco sauce and stir.

Taco Sauce Ingredients. Sour Cream, Mayo, Sriracha, garlic powder

Plate

Take a warm tortilla and add a smaller amount of fish to it and add ALL the toppings. Put some of the taco sauce over all the toppings and squeeze some fresh lime over the taco. The lime will break down the cabbage. Enjoy!!