

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

Mahi Mahi

Sprinkle the Mahi Mahi with the spice mix.

Spice Mix Ingredients: Chili Powder, Cumin, and Paprika

*You will need to also sprinkle with Salt and Pepper

Heat a skillet and add 1 Tablespoon of Butter.

Add the Mahi Mahi filets and brown on each side for 4 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.

Slaw:

Shred your cabbage. Add the zest and juice of a lime and add a little salt and stir it all up.

Plate

Take a warm tortilla and some fish and add the slaw, the sour cream adobo sauce (container).

Slice avocado into pieces and add to the top

Adobo Sauce Ingredients: Adobe Chili's in Adobo Sauce and sour cream.