



Ingredients

- 4 Cod Fillets
- 16 White Corn Tortillas
- 2 Pounds Red Cabbage
- 2 Scallions
- 2 Avocados
- 2 Carrots
- 2 Limes
- 1 Clove Garlic
- 1 Large Bunch Cilantro

Knick Knacks

1/3 Cup Mexican Crema

1/4 Cup Fish Taco Spice Blend

(Rice Flour, Ground Cumin, Chipotle Powder & Ground Mexican Oregano)

Makes 4 Servings

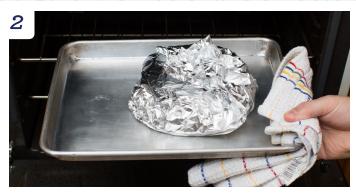
About 700 Calories Per Serving

Cooking Time: 15 to 25 minutes



Prepare the ingredients:

Preheat the oven to 400°F. Wash and dry the fresh produce. Remove the fish from the refrigerator to bring to room temperature; halve each fillet lengthwise and coat in the **spice blend**. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Peel the carrots and cut into matchsticks. Using a peeler, remove the rind of 1 lime, avoiding the pith; mince to get 1 tablespoon of zest. Quarter both limes. Peel and mince the garlic; smash with the side of your knife until it resembles a paste. Cut out and discard the cabbage core; thinly slice the leaves. Roughly chop the cilantro leaves and stems.



Warm the tortillas:

Stack the **tortillas** and tightly wrap them in aluminum foil. Place on a sheet pan (or directly on your oven rack) and warm in the oven 8 to 10 minutes, or until heated through. Remove from the oven and carefully unwrap.



Make the slaw:

While the tortillas warm, place the **cabbage** in a large bowl; season with salt and toss to combine. Add the **carrots, white bottoms of the scallions, Mexican crema, half the lime zest, half the cilantro** and **the juice of 2 lime wedges**. Toss to coat; season with salt and pepper to taste. Set aside to marinate.



Make the guacamole:

While the tortillas continue to warm, cut the **avocados** in half; remove and discard the pits. Using a spoon, scoop the avocados out of their peels and place in a medium bowl. Add the **garlic paste**, the juice of 2 lime wedges and the remaining lime zest and cilantro. Using a fork, mash the ingredients together until well combined; season with salt and pepper to taste. Set aside.



Cook the fish:

In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. When the oil is hot enough that a piece of fish sizzles immediately when added to the pan, add the **coated fish pieces**; cook 2 to 3 minutes per side, or until golden brown and cooked through. Transfer to a plate and immediately season with salt. Carefully discard the cooking oil.



Assemble the tacos & serve your dish:

On a serving dish, layer **2 warmed tortillas** together for each taco. Divide the **cooked fish, guacamole** and **slaw** (you will have extra slaw) between the tacos. Garnish each with the **green tops of the scallions**. Serve with the **remaining slaw and lime wedges** on the side. Enjoy!