

Fish Tacos

Entrées

For the Tacos:

Fish, talapia	1 1/2 lbs.
Cumin	1 teaspoon
Coriander	1 teaspoon
Paprika	1/2 teaspoon
Red Pepper Flakes	1/4 teaspoon
Garlic Powder	1/8 teaspoon
Salt	1/8 teaspoon
Cabbage, chopped	2 Cups

For the Sauce:

Cilantro, chopped	1/4 Cup
Green onions, chopped	1/4 Cup
Mayonnaise	3 Tablespoons
Sour Cream	3 Tablespoons
Lime Juice	1 teaspoon
Garlic clove, minced	1
Salt	1/4 teaspoon

Directions

1. Preheat oven to 425°
2. For the Fish, lightly grease a baking sheet and lay Fish flat on the pan. In a small bowl mix the Cumin, Coriander, Paprika, Red Pepper, Garlic powder and Salt. Once mixed, sprinkle evenly over the fish.
3. Bake Fish for **9 minutes**.
4. With a fork break up the fish fillets and put back in the oven for **2 minutes** more.
5. While the fish cooks make the Sauce. In a small bowl combine Cilantro, Green Onions, Mayonnaise, Sour Cream, Lime juice, Garlic clove, and Salt. Stir well to combine.
6. Prepare 8 tortillas and the chopped Cabbage. Put about 1/4 cup of fish into a tortilla then add some Cabbage and drizzle over some Cream Sauce.

Enjoy!