



Recipe

Fish Tacos with Lime Garlic Crema

Category

Description



Servings

12 Tacos

Ingredients

		Blackened Fresh Catch	
		Lime	for serving
0.50	C	Sour Cream	for the crema
0.25	C	Mayo	for the crema
2.00	T	Lime Juice	for the crema
1.00	t	Garlic Powder	for the crema
2.00	t	Sriracha	for the crema
1.00	t	Salt	for the crema
2.00	C	Purple Cabbage	for the toppings
1.00	C	Tomatoes	for the toppings
0.50	C	Red Onion	for the toppings
0.50	C	Cilantro	for the toppings
1.00	C	Cotija	for the toppings
2.00	med	Avocado	for the toppings



Instructions

Cut lime into sixths and set aside

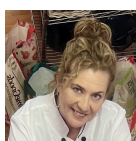
Make Crema and Set aside

Prep Toppings and set aside

Prepare Blackened Fresh Catch Recipe 436

Get taco shells ready, assemble tacos and top with toppings and crema.

Serve with plantains on the side if you like.



Instructions

Combine all seasoning mix ingredients and set aside.

Place a large skillet over high heat until it is very hot.

Melt butter in skillet. Add avocado or other flavor neutral oil (this will increase smoke point of the butter.)

Dip fillets (about 1/2-inch thickness) in the shallow bowl of melted butter to coat thoroughly and then sprinkle the fillets liberally with the seasoning blend. Season as evenly as possible.

The seasoning is robust. Don't coat it on too thickly or it will overpower the fish.

Arrange the fish fillets in the skillet being careful not to overcrowd.

Cook the fillets (uncovered) 1 -3 mins on the first side (depending on thickness). Flip and cook 1 - 2 mins on the other side.

Do not overcook