



Southwest Fish Tacos

Serves 4

Ingredients

Southwest Seasoning-make your own seasoning with the ingredients below or purchase a Southwest seasoning mix if you prefer.

- ¼ cup smoked paprika (I often buy this at HomeGoods stores)
- 1 tsp chipotle power or ¼ tsp cayenne pepper
- 1 tablespoon granulated garlic
- 1 tablespoon ground coriander
- 2 teaspoons ground cumin
- 2 teaspoons Kosher salt

Tacos

- 12 small corn or flour tortillas
- 1 ½ pounds tilapia fillets or scrod or cod
- 4 cups red cabbage, thinly sliced
- 1 small red pepper, thinly sliced
- ¼ cup red onion, minced
- ½ cup cilantro, chopped
- 1 cup mayonnaise
- 3 tablespoons apple cider vinegar
- 1 tablespoon honey
- 2 limes, cut into wedges

Equipment

- Measuring spoons and cups
- Small bowl
- Broiler or oven
- Broiling pan covered or baking pan
- Foil to cover pan if you like
- Large bowl
- Small bowl
- Rubber spatula
- Small plate w/paper towel

Instructions

1. Preheat the broiler on high and put the cooking rack 5 inches below the flame. Cover a broiler pan with foil and spray with cooking spray.
2. Combine the seasoning ingredients in a bowl and set aside.
3. Place the tilapia fillets onto the prepared pan and sprinkle 2 tablespoons of the Southwest seasoning. Broil for 7-12 minutes or until the fish is cooked through.
4. In a large bowl combine the cabbage, red pepper, red onions, and cilantro.
5. Prepare the dressing in a small bowl by mixing the mayonnaise, vinegar, honey, and 2 teaspoons of the Southwest seasoning together. Toss ½ cup of the dressing with the shredded cabbage and vegetables. Add salt and pepper to taste. Add more dressing if you like.
6. Warm the tortillas (covered) in the microwave for 1 minute. To assemble the tacos, place a piece of fish and some coleslaw onto each tortilla. Serve with lime wedges on the side.