

# Fish Tacos

## INGREDIENTS:

- Olive oil
- Garlic Powder
- Cumin
- Salt
- Pepper
- Fish
- Cabbage
- Tomatoes
- Avocado
- Cilantro
- Corn Tortillas



## DIRECTIONS:

1. Make sure to take out all bones
2. Season both sides with olive oil, Garlic Powder, Cumin, Salt, Pepper
3. Place fish in upper part of the oven and broil until golden brown and flaky
4. Chop cabbage, tomatoes, avocado, cilantro and make the sauce (See below)
5. Warm up corn tortillas on a skillet until lightly toasted but still soft.. this keeps tortillas from falling apart and it tastes amazing!
6. Wrap warm tortillas in a kitchen towel.
7. Built your tacos: Tortilla + layer of sauce + fish + cabbage, tomato, avocado and cilantro on top
8. Add more sauce on top

## Sauce :

- Equal parts Mayonnaise & Ketchup
- Smoked Paprika to taste