



# ***Fish Tacos Recipe***

## ***with Fresh Pico de Gallo, Guacamole & Cilantro-Lime Crema***

## **The Ingredients**

### Guacamole:

- 2 avocados
- 1/3 white onion, finely diced
- 1-2 tablespoons minced garlic
- 1/2 lime, juice only
- 1/2 cup cilantro, chopped
- salt and pepper to taste

### Pico de Gallo:

- 4 roma tomatoes, diced
- 1/2 white onion, diced
- 1-2 jalapenos, seeds removed and finely diced
- 1/2 cup cilantro, chopped
- 1/2 lime, juice only
- 1-2 tablespoons minced garlic
- salt and pepper to taste

### Cilantro-Lime Crema:

- 1/2 cup plain Greek yogurt
  - 1/4 cup cilantro, chopped
  - 1/2 lime, juice only
  - 1/2 teaspoons paprika
  - salt and pepper to taste
  - 1-2 tablespoons water (as needed to thin)
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- 4 frozen tortilla crusted tilapia fillets
  - 1/4 cup red cabbage, sliced
  - white or yellow corn tortillas

**MAKES 4-8 TACOS**





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### **The Directions**

1. Make the Guacamole: In a bowl, mix and mash together avocados, finely diced white onion, minced garlic, lime juice, chopped cilantro, and salt and pepper. Set aside for flavors to marry before tasting.
2. Make the Pico de Gallo: In a bowl, mix together diced roma tomatoes, diced white onion, minced garlic, finely diced jalapenos, chopped cilantro, lime juice, and salt and pepper. Set aside for flavors to marry before tasting.
3. Prepare frozen tortilla crusted tilapia fillets per instructions on packaging. Once cooked to packaging specification, slice fillets into short strips.
4. Make Cilantro-Lime Crema: In a bowl, mix together plain Greek yogurt, chopped cilantro, lime juice, paprika, and salt and pepper. Use water to thin crema to desired consistency.
5. Slice red cabbage.
6. Warm tortillas in a dry skillet over medium heat on both sides.
7. Taste guacamole and pico de gallo. Add salt and pepper if needed.
8. Build Taco: Place sliced tilapia on warm tortilla. Top with pico de gallo and a dollop of guacamole. Drizzle with cilantro-lime crema. Top with sliced red cabbage.