

Fish Tacos with Mango Slaw

Cooking Instructions

1. Preheat oven to 375 degrees. Place tinfoil on a baking sheet. Place raw fish on half of the tinfoil. Squeeze the juice of one lime on the fish. Mix salt, pepper, chili powder, cumin, oregano, and cayenne pepper together in a small bowl. Coat over fish, patting down if needed. Cover fish with half of other tinfoil and pinch edges together. Bake 12-15 minutes until flaky, longer if using frozen fish.
2. While fish is cooking, chop red cabbage into thin slices and place in a bowl. Slice mango into thin strips as well. Chop ½ cup of cilantro and add to slaw. Add juice of 1 lime. Add a pinch of salt and olive oil. Mix and set aside.
3. Heat corn tortillas in the microwave or use a frying pan over medium heat to warm tortillas.
4. Place chunks of fish into the tortillas, add the slaw on top, add any toppings you like and enjoy!

Recipe

- 3-4 fish fillets (tilapia or cod)
- 2 limes
- 1 small red cabbage
- 1 mango
- 1 bunch cilantro
- 6-8 small corn tortillas
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 teaspoons chili powder
- 1 teaspoon cumin
- 1 teaspoon oregano
- 1 teaspoon olive oil
- Pinch of cayenne pepper
- Optional – Add any taco toppings: salsa, avocado, sour cream, cheese, more lime

Grocery List (add optional toppings to list as desired)

Produce

- 2 limes
- 1 mango
- 1 red cabbage
- 1 bunch cilantro

Pantry Items

- Olive oil
- Corn tortillas

Spices

- salt
- pepper
- chili powder
- cumin
- oregano
- cayenne pepper

Meat

- 3-4 fresh or frozen white fish