

Fish Tacos with Mango Slaw

Makes 4 servings

Ingredients:

For the Fish:

- 2 Tbsp. freshly squeezed lime juice
- 3 Tbsp. extra virgin olive oil, divided
- 3 Tbsp. minced fresh cilantro
- 1/4 tsp. cumin
- 1/2 tsp. chili powder
- 2 garlic cloves, minced
- 1 lb. tilapia or halibut
- Salt and pepper

For the Mango Slaw:

- 3 cups finely shredded red cabbage
- 1 cup diced mango
- 1/4 cup finely chopped red onion
- 2 Tbsp. seeded and chopped jalapeno
- 3 Tbsp. fresh lime juice
- 2 Tbsp. extra virgin olive oil
- Salt and pepper
- Small handful chopped fresh cilantro

For the Avocado Crema

- 1 large avocado, peeled, pitted, and coarsely chopped
- 2 Tbsp. fresh lime juice
- 2 heaping Tbsp. greek yogurt (or sour cream)
- Salt and pepper

Directions:

1. Combine the lime juice, 2 tablespoons of the olive oil, cilantro, cumin, chili powder, and garlic in a zip-top plastic bag and mix. Add fish and turn to coat. Refrigerate for 30 minutes. Make the mango slaw and avocado crema while you wait.
2. Heat 1 Tbsp. olive oil over medium-high heat. Remove the fish from the bag and discard the marinade. Season fish with salt and pepper.
3. Cook the fish 3-5 minutes on each side, until nicely browned and just cooked through. Transfer to a plate and break into large pieces.
4. To make the mango slaw, combine cabbage, mango, red onion, and jalapeno in a bowl. Toss with olive oil and lime juice. Season with salt and pepper. Fold in the cilantro just before serving.
5. To make the avocado crema, place the avocado, greek yogurt, and lime juice in a blender and puree. Add additional yogurt if necessary. Season with salt and pepper.

6. Place some pieces of fish on each tortilla, top with mango slaw, and drizzle with avocado crema. Serve with a wedge of lime.

Mango Slaw and Avocado Crema recipes from [Confections of a Foodie Bride](#), originally adapted from [Simply Suppers](#). Fish marinade recipe adapted from [Annie's Eats](#).

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