

Fish Tacos with Lime Cilantro Crema

by Barbara Stein

Makes 6 servings

Crema:

- 1/4 c. thinly sliced green onions
- 1/4 c. chopped fresh cilantro
- 3 T. mayonnaise
- 3 T. sour cream
- 1 t. grated lime rind (I did not use this)
- 1 1/2 t. fresh lime juice
- 1/4 t. salt
- 1 garlic clove, minced

Fish:

- 1 t. ground cumin
- 1/2 t. smoked paprika
- 1/4 t. ground red pepper
- 1/8 t. salt
- 1/8 t. garlic powder
- 1 1/2 pounds red snapper fillets (or catfish or another mild, white, medium-firm fish)
- 8 (6-inch) corn tortillas
- 2 cups shredded cabbage



Directions

Preheat oven to 425°.

To prepare crema, combine crema ingredients in a small bowl; set aside.

To prepare tacos, combine spices in a small bowl; sprinkle spice mixture evenly over both sides of fish.

Place fish on a baking sheet coated with cooking spray. Bake at 425° for 9 minutes or until fish flakes easily when tested with a fork or until desired degree of doneness.

Place fish in a bowl; break into pieces with a fork. Heat tortillas according to package directions. Divide fish evenly among tortillas; top each with 1/4 cup cabbage and 1 tablespoon crema.



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