

# GRILLED FISH TACOS

SERVES 4  
PREP 25 MIN | COOK 10 MINS

## Ingredients

### For the Grilled Fish

- 1 pound of firm white fish fillets (such as snapper or cod)
- 2 tbs olive oil
- 1 tsp chilli powder
- 1 tsp ground cumin
- 1/2 tsp paprika
- Salt and pepper to taste
- Juice of 1 lime

### For the Cilantro Lime Slaw

- 2 cups shredded cabbage (green or purple)
- 1/2 cup chopped fresh cilantro
- Juice of 1 lime
- 2 tbs mayonnaise or Greek yogurt (for a lighter option)
- Salt and pepper to taste

### For the Chipotle Crema

- 1/2 cup sour cream or Greek yogurt
- 1-2 tbs adobo sauce from canned chipotle peppers (adjust to your desired level of spiciness)
- Juice of 1 lime
- Salt and pepper to taste

### For Assembling

- 8 small soft corn or flour tortillas
- Sliced avocado
- Sliced jalapeños (optional, for extra heat)
- Extra lime wedges for serving



# GRILLED FISH TACOS CONT.

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## Method

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### 1. Prepare the Fish:

- Preheat your grill to medium-high heat.
- In a small bowl, mix together the olive oil, chilli powder, cumin, paprika, salt, pepper, and lime juice to create a marinade.
- Brush the marinade onto both sides of the fish fillets.

### 2. Grill the Fish:

- Place the fish fillets directly on the grill grates.
- Grill for about 3–4 minutes per side, or until the fish is opaque and easily flakes with a fork. Cooking times may vary depending on the thickness of your fish.

### 3. Prepare the Cilantro Lime Slaw:

- In a mixing bowl, combine the shredded cabbage, chopped cilantro, lime juice, mayonnaise (or Greek yogurt), salt, and pepper. Toss everything together until well combined.

### 4. Prepare the Chipotle Crema:

- In another small bowl, whisk together the sour cream (or Greek yogurt), adobo sauce, lime juice, salt, and pepper. Adjust the spiciness to your liking by adding more or less adobo sauce.

### 5. Warm the Tortillas:

- Place the tortillas on the grill for about 20–30 seconds per side, just until they are warm and slightly charred.

### 6. Assemble the Tacos:

- To assemble each taco, place a grilled fish fillet on a warm tortilla.
- Top with the cilantro lime slaw, sliced avocado or guacamole, and jalapeños if desired.
- Drizzle with the chipotle crema and serve with extra lime wedges on the side.

### 7. Enjoy:

- Serve your grilled fish tacos immediately while they're still warm. They're delicious on their own or with a side of rice and beans.

