

## THE WAY THE COOKIE CRUMBLES



### **(Grilled or Pan-Seared) Fish Tacos with Cilantro Lime Slaw**

Serves 4

#### Marinade:

- ¼ cup lime juice (from 3-4 limes)
- 1 tablespoon olive oil
- 1 teaspoon salt
- ¼ teaspoon ground cumin
- 2 cloves garlic, peeled and smashed
- ¼ cup minced cilantro, stems and leaves
- 6 (4 to 5-ounce) tilapia filets if pan-searing; 4 (6-ounce) halibut filets if grilling

#### Slaw:

- 2 tablespoons lime juice (from 1-2 limes)
- ½ small red onion, quartered lengthwise and thinly sliced
- ¼ teaspoon table salt
- ⅛ teaspoon ground black pepper
- ¾ cup Greek yogurt (or a mixture of yogurt and mayonnaise)
- ¼ cup minced cilantro
- ½ cabbage, cut into quarters, cored, and sliced thin

#### For the tacos:

- 1 tablespoon olive oil (if pan-searing)
- 1 tablespoon lime juice
- 8 (5-inch) flour tortillas
- other possible toppings: green chile, avocados, cheese, salsa

1. In a medium bowl, combine all of the marinade ingredients, including the fish. Refrigerate 15 minutes.
2. Meanwhile, make the slaw by combining the 2 tablespoons lime juice, red onion, ¼ teaspoon salt, pepper, and yogurt in a large bowl. Add the ¼ cup cilantro and cabbage, folding to evenly coat.
3. To pan-sear the fish: Heat 1 tablespoon of oil in a large nonstick skillet over medium-high heat. Add the fish and cook, without moving, until browned, about 3 minutes. Flip the fish and continue to cook until evenly flaky, an additional 2-3 minutes. To grill the fish: Heat a grill to medium-high. Rub the fish with olive oil. Oil the grill grate,; grill the fish for about 8 minutes, turning once halfway through cooking.
4. Using two spoons, shred the fish into bite-size pieces. Pour the remaining lime juice over the fish; toss to combine. Build the tacos by layering fish, slaw, and desired toppings on tortillas.