

Fish Tacos with Creamy Salsa



Servings: 4-6

Yield: 12 tacos

Prep: 5 min

Cook: 10 min

Total: 15 min

Taco Ingredients

- 2 Tbsp. olive oil
- 1/2 c. red bell pepper, diced
- 1/2 c. green bell pepper, diced
- 1/2 c. onion, chopped
- 2 cloves garlic, grated on a rasp or minced
- 2 tsp. ground cumin
- 1/2 tsp. coriander
- 1 tsp. (1 packet) sazón seasoning

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- 1 lb. cod
- Salt and freshly ground black pepper
- Shredded lettuce, for garnish
- 12 taco shells or taco-sized flour tortillas, kept warm in a 200° oven

Taco Instructions

1. Sauté the vegetables

Add red and green bell pepper, onion and season with salt and a few grinds of black pepper. Sauté until vegetables are tender then add garlic, cumin, coriander, cayenne pepper and sazón.

2. Cook

Cook for two minutes or until the fish is cooked through.

3. Serve

Serve in warm taco shells or tortillas topped with shredded lettuce and a dollop of Creamy Salsa, recipe follows. Garnish with fresh cilantro and limes, to taste.

Creamy Salsa

Yield: 1¼ cup sauce

Prep: 5 min

Cook: 20 min

Total: 1 hr 25 min

Creamy Salsa Ingredients

- 4 Roma tomatoes, seeded and chopped
- ½ c. cilantro, chopped
- 1 scallion, finely chopped
- 1 c. sour cream
- ½ tsp. garlic powder
- 2 tsp. lime juice
- ¼ c. red onion, finely chopped
- Salt and freshly ground pepper

Creamy Salsa Instructions

Combine all ingredients in a bowl

Stir and refrigerate at least 1 hour before serving.