

BAJA FISH TACOS

4 SERVINGS
2 TB TACO SEASONING
1 TB LIME JUICE
1 TB ORANGE JUICE
1 LB MAHI MAHI-BITE SIZE
1 TB OLIVE OIL
2 C PRE-SLICED GREEN CABBAGE
½ C CHOPPED GREEN ONIONS
½ C REDUCED-FAT SOUR CREAM
8 (6-IN) TORTILLAS
8 LIME WEDGES

STEP 1

COMBINE; 2 TB TACO SEASONING, 1 TB LIME JUICE, AND 1 TB ORANGE JUICE. TOSS TO COAT FISH.

STEP 2

HEAT OIL MED-MEDHIGH, ADD FISH, SAUTEE 5 MIN; OR UNTIL FISH IS DONE.

STEP 3

COMBINE CABBAGE, ONIONS AND SOUR CREAM IN A MED BOWL.

STEP 4

WARM TORTILLAS ACCORDING TO PACKAGE. SPOON ¼ C CABBAGE MIXTURE DOWN CENTER OF EACH TORTILLA. FOLD IN HALF.