

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-MED HIGH, 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