



Fabulous Fajitas Fish Tacos

Serves 4-6

Ingredients:

1 1/2 Lbs of Cod Fish Filets
1/4 Cup Canola Oil
2 Tbsp Fabulous Fajitas Seasoning
1 Lime, Juiced
Corn Tortillas
1/2 Head of Green Cabbage

Salsa of your Choice
Sour Cream or Mexican Crema

Preparation:

The cubed fish needs to marinate for about an hour.

In a large zip lock bag add the oil, Fabulous Fajitas and lime juice. Set aside.

Take you cod filets and cut them into bite size pieces and add to the zip lock back. Massage gently to distribute seasoning and roll up and seal. Please in fridge for an hour.

Prepare a large skillet or cast iron pan heat to medium high heat. Add the marinated fish and sauté until the fish has lost its opaque color

and is milky white and flaky. This takes about 6-8 minutes depending on the size of your bite size pieces.

While the fish is sautéing, heat your corn tortillas. I like to simple place them over my burner for 30 seconds per side till it is puffed and steamy. Set aside and keep warm.

Slice your cabbage, I like to make mine super fine.

Assemble your tacos and enjoy!