

## **Fish Tacos with Diablo Slaw**

For the Tacos:

- 1 ½ lbs. wild caught cod fillets
- 3 tablespoons olive oil
- Juice of 1 lime
- 2 teaspoons chili powder
- 1 teaspoon paprika
- ½ teaspoon ground cumin
- ½ tablespoon vegetable oil
- Salt and pepper to taste
- 8 corn tortillas (grilled)
- 1 avocado diced
- Diablo Verde Creamy Cilantro Sauce

For the Slaw:

- ¼ cup Salsa Diablo Verde
- ¼ balsamic vinegar
- 2 tablespoons chopped cilantro
- 2 cups shredded purple cabbage
- 1 cup shredded carrots
- 3 radishes chopped thinly
- 1 cup corn kernels

### **Steps**

- Whisk together olive oil, lime juice and spices in a bowl.
- Add cod, tossing until evenly coated. Let marinate 15 min.
- Meanwhile, make slaw--In a large bowl, whisk together Diablo Verde and balsamic vinegar. Stir in cabbage, corn, cilantro, radishes, carrots. Season with salt and pepper.
- Remove cod from marinade and season fillets with salt and pepper. In a large nonstick skillet over medium-high heat, heat vegetable oil, add cod. Cook until opaque and cooked through, 3 to 5 minutes per side. Let rest 5 minutes then flake with a fork.
- Assemble tacos: place fish, slaw and avocado on tortillas.
- Squeeze lime juice on top and garnish with Diablo Verde.
- Serve with additional lime wedges and Enjoy!