

MORTON & BASSETT SPICES®

Fish Tacos with Chipotle Crema



- 1 large filet of fresh white fish (Cod, Snapper, Mahi Mahi)
- 2 limes
- 1 tablespoon olive oil
- 2 tablespoons water
- 2 teaspoons Morton & Bassett Ground Cumin
- ½ teaspoon Morton & Bassett Chipotle Chili Powder
- ½ teaspoon Morton & Bassett Aleppo Pepper
- 1 cup sour cream
- ½ teaspoon salt
- ½ cup thinly shredded cabbage
- ¼ cup chopped cilantro
- ¼ cup diced white onion
- 8 small tortillas

Season fish filet with 1 teaspoon cumin, juice from ½ a lime, and salt. Add olive oil to a hot skillet, and add in the fish. Cook about 5 minutes on each side until a little bit charred. In a small bowl, combine sour cream, juice from ½ a lime, remaining cumin, chipotle chili powder, aleppo pepper, and 2 tablespoons water. Mix well to combine. Heat the tortillas over a burner or on a hot skillet. Assemble with the crumbled fish, crema, cabbage, cilantro, and onion. Serve with lime wedges.



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