



SPICY FISH TACOS WITH AVOCADO, JALAPEÑO, AND LIME

FAST. EASY. FRESH.

1. To start, peel and grate the **carrots**. In a small bowl, combine the grated carrot with the **sour cream**, 1 tsp. **sea salt**, and the juice from one whole **lime**. Mix and set aside.

2. Next, dice your **tomatoes**. Slice the **cucumbers** lengthwise into 2" long thin strips. Thinly slice the **green onion** on a diagonal. Core and thinly slice your **avocados**, then de-seed and mince the **jalapeños**.

3. Take your **snapper fillets** and dice them into 1" cubes. In a pan, heat the **olive oil** to nearly smoking, then add your snapper to the pan and season with ½ tsp. sea salt. Sear on either side for about a minute or until cooked. Remove from pan.

4. Build your tacos: Start with the cucumber, then layer the snapper, avocado, carrot slaw, tomato, green onion and jalapeño onto the **flour tortillas**.

5. To serve, top each taco with a few sprigs of **cilantro** and a squeeze from the remaining lime. Enjoy!



Ingredients (4 Person Serving – 633 Calories Per Serving)

Tomatoes	2	Sea Salt	2 tsp.
Avocados	2	Limes	2
Mini Cucumbers	2	Cilantro	Small Bunch
Jalapeños	2	Snapper Fillets	500 g
Green Onion	2 Stalks	Olive Oil	4 Tbsp.
Carrot	2 Medium	Flour Tortillas	12
Sour Cream	4 Tbsp.		

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Minute
Cook
Time!