



SPICY FISH TACOS WITH AVOCADO, JALAPEÑO, AND LIME

FAST. EASY. FRESH.

1. To start, peel and grate the **carrot**. In a small bowl, combine the grated carrot with the **sour cream**, ½ tsp. **sea salt**, and the juice from half your **lime**. Mix and set aside.

2. Next, dice your **tomato**. Slice the **cucumber** lengthwise into 2" long thin strips. Thinly slice the **green onion** on the diagonal. Core, then slice your **avocado** thinly. De-seed and mince the **jalapeño**.

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 half of your lime. Enjoy!



Ingredients (2 Person Serving – 633 Calories Per Serving)

Tomato	1	Lime	1
Avocado	1	Cilantro	Small Bunch
Mini Cucumber	1	Snapper Fillets	250 g
Jalapeño	1	Olive Oil	2 Tbsp.
Green Onion	1 Stalk	Sea Salt	1 tsp.
Carrot	1 Medium	Flour Tortillas	6
Sour Cream	2 Tbsp.		

25

Minute
Cook
Time!