

FISH TACOS



Prep Time: 5 minutes

Cook Time: 10 minutes

Total Time: 15 minutes (+ 20 minutes marinating time)

Serves: 2

Filled with a simple baked snapper that's marinated in tangy citrus flavors, these bite-sized tacos make the perfect handheld appetizer.

INGREDIENTS

1/3 cup Fresca® Grapefruit, plus more for pairing
2 (8 oz each) white fish fillets, like snapper
1/2 tsp chili powder
1/2 tsp ground cumin
1/4 tsp garlic powder
1/4 tsp salt
1/4 tsp black pepper
1 tbsp canola oil
6 corn tortillas (about 6 inches)
1 cup shredded cabbage
1/2 cup pico de gallo
1/3 cup sour cream
1/4 cup chopped fresh cilantro leaves
Lime wedges, for serving

INSTRUCTIONS

1. Preheat oven to broil. Meanwhile, warm tortillas according to package directions; keep warm.
2. In medium bowl, toss fish with 1/3 cup Fresca. Let stand for 20 minutes.
3. In small bowl, stir together chili powder, cumin, garlic powder, salt and pepper.
4. Line small baking sheet with foil. Drizzle oil in center of baking sheet. Arrange fish over oil. Season with spice mixture.
5. Broil for 8 to 10 minutes or until fish is just cooked through and starting to flake. Using 2 forks, flake fish.
6. Serve fish in tortillas with cabbage, pico de gallo and sour cream. Garnish with cilantro and serve with lime wedges. Pair with Fresca.

Tip: Alternatively, for homemade mini taco shells, use 4-inch cookie cutter to cut mini taco rounds from larger tortillas. Heat according to package directions for soft tacos. For crispy taco shells, bake shells in 400°F oven, draping between grates in oven rack to create a U-shape, for 8 to 10 minutes.

Snapper, tilapia, bass or haddock works well in this recipe.