



## Grilled Fish Tacos

32 corn tortillas  
8 Tilapia fillets  
3 large limes  
1 cup plain yogurt or sour cream  
¾ cup mayonnaise  
½ tsp. garlic powder  
1 tsp. ground cumin  
½ cup +1 TBS chopped cilantro  
2 cups shredded cabbage  
4 ripe tomatoes  
Salt & Oil  
Optional – Spicy Tomato Chipotle Salsa

### **MARINATE THE FISH:**

Place the fish in a glass or ceramic bowl. Grate about ½ a lime of zest on to the fish. Squeeze 2 limes on it, salt and drizzle with some oil to prevent fish from sticking to grill. Coat all fillets with the marinade. Cover and refrigerate for about 30 minutes.

### **MAKE THE SAUCE:**

Place yogurt, mayonnaise, garlic powder, cumin and cilantro in a bowl. Add 1 TBS lime juice. Season with salt to taste. Mix well and set aside.

### **MAKE THE SLAW:**

Mix the cabbage, tomatoes and cilantro in a bowl. Squeeze the remaining lime. Salt to taste. Mix and set aside.

Heat the grill on high. Once it is hot, reduce the heat to medium. Soak a paper towel wad in olive oil and clean your grill grid so the fish will not stick. Place the fish on the grill. Cook for about 6 to 7 minutes and flip. Cook for an extra 6 to 7 minutes. The cooking time will depend on the thickness of your fish.

Once you flip the fish, place the tortillas on the side of your grill and heat them. Place 2 tortillas on a plate. Smear with yogurt sauce. Add fish and salsa if desired. Top with slaw. Enjoy!