

Fish Tacos

Serves four

FOR THE ONIONS:

¼ cup sugar
½ cup cider vinegar
1 cup finely sliced red onion

Place the sugar and vinegar in a small pot and stir until the sugar dissolves. Work on medium heat. Turn off the heat once the sugar has dissolved.

Add the red onion and mix it in. Allow the onion to marinate for 30 minutes.

FOR THE FISH:

1 pound (500 grams) white fleshy fish such as marlin, halibut, Mahi-Mahi or catfish
Olive oil
1 medium lime -- juiced
Chopped cilantro
Salt

Rinse and pat dry the fish. Slice it on the diagonal and place it in a dish. Add a drizzle of olive oil, lime juice, cilantro and salt. Toss to coat and allow marinating at room temperature for about 15 minutes.

FOR THE SLAW:

3 large radishes – thinly sliced
1 cup thinly sliced green cabbage
1 TBS chopped cilantro
1 small lime
Salt

Place all the veggies in a bowl and season them with lime juice and salt. Toss them well to coat. Set aside.

FOR THE SAUCE:

¼ cup mayonnaise
¼ cup sour cream
¼ tsp. garlic powder
1/8th tsp. cumin
1 TBS chopped cilantro
1 tsp. lime juice

Place all ingredients in a bowl and mix well.

FOR THE TACOS:

8 corn tortillas

Heat the oven to 350 degrees F (176 C).

Wrap the tortillas in aluminum foil and place them in the oven for about 10 minutes.

Heat a skillet and coat with some oil. Add fish and cook until browned. Flip and finish cooking for about five minutes or until it is flaky and cooked through.

Place two tortillas one on top of the other and spread the inside one with the sauce. Top with some of the pickled onion. Top the onion with a couple of fish strips and cabbage slaw.

Serve and enjoy!

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