

## Recipe: Summertime Tacos

### Ingredients

- 1 TB paprika
- 1 TB ground chipotle chili pepper
- 1 TB garlic powder
- 2 tsp ground black pepper
- ¼ tsp cayenne pepper
- 2 garlic cloves, minced
- 1 TB olive oil
- 1 pound halibut, tilapia or cod filets
- 1 avocado, sliced
- 3-4 TB chopped cilantro
- ½ white onion, diced
- ¼ red cabbage, finely shredded
- 1-2 limes, quartered
- 8 6-inch corn tortillas

Preheat oven to 350F. Combine spices, oil and minced garlic in a bowl and stir to incorporate. Arrange fish filets in a pyrex dish prepped with no-stick spray and slather sauce all over fish, coating them all over. Bake fish until opaque in the center, 12-20 minutes, depending on thickness. While fish is baking, prep the avocado, cilantro, onion and cabbage, and heat up the corn tortillas according to instruction. When fish is done, break up into chunks. Spoon fish onto corn tortilla, add strips of avocado, onion, cilantro and cabbage, squeeze the juice of a lime quarter over your taco, and enjoy! Serves 4.

**For the beef lovers:** Sub out fish for 1 lb of skirt steak, trimmed and sliced into ½ inch strips. Coat sauce all over steak and cook in skillet over medium high heat until desired wellness is reached. Remove steak from skillet, set aside and add to skillet ½ white onion, sliced and 1 red bell pepper, seeded and cut into strips. Cook over medium high heat until lightly carmelized. Heat up corn tortillas according to package instructions. Fill tacos with steak, onions, peppers, avocado and cilantro. No need for the cabbage here. Optional: Squeeze lime over tacos. Bon apetit! Serves 4.