



Grilled Fish Tacos with Cilantro Lime Cabbage Slaw

SERVINGS 4



PREP TIME 20 min

COOK TIME 10 min

DIRECTIONS

1. Prep the fish: Rinse and pat dry fish. (For tofu, read notes below) In a small bowl, stir fish rub spices together. Sprinkle all sides of fish lightly with the spice rub (you most likely will not need all). Set aside.
2. Make the slaw: Place the shredded cabbage in a medium bowl. Toss with the salt. Add the onions, cilantro, jalapeño, lime juice, olive oil and toss well. Adjust lime, salt, and jalapeño, adding more to taste—you want this to taste tangy and flavorful.
3. Sauce: Make any accompanying sauce. Chipotle Mayo is nice here- feel free to do this ahead.
4. Grill: Grease the grill well before placing fish on it. Turn heat to medium. Grill each side a few minutes, letting grill marks develop and use a metal spatula to flip. Cook until the desired doneness and squeeze with a little lime juice.
5. Then quickly grill the tortillas on the grill, brushing with olive oil if you prefer.
6. Assemble Tacos: Place fish in the warm tortillas, top with cabbage slaw and and garnishes. Drizzle with the optional (but delicious) Chipotle Mayo if you like.
7. Serve immediatly.

INGREDIENTS

- 1–2 lbs firm white fish
- 4–6 inch flour tortillas
- Spice Rub
- 1 ½ teaspoon chili powder
- 1 teaspoon cumin
- 1 teaspoon coriander
- 1 teaspoon granulated garlic
- 3/4 teaspoon kosher salt
- ½ teaspoon sugar (optional)
- ¼ teaspoon chipotle powder

Cabbage Slaw:

- 1 pound thinly sliced or shredded cabbage
- ½ teaspoon kosher salt, more to taste
- ¼ cup thinly sliced red onion, more to taste
- ½ cup chopped cilantro
- ¼ –½ of a jalapeño, finely chopped
- ¼ cup fresh lime juice, more to taste
- 2 tablespoon olive oil

For a pinch of

Seabra's
flavor...

Add more lime and salt to flavor the cabbage slaw.