



# Seasoned Fish Tacos With Creamy Lime Sauce

## INGREDIENTS

### Fish:

- 3 Tablespoons Olive Oil
- 1 Tablespoon Lime Juice
- 1 Tablespoon Chili Powder
- 1 teaspoon Ground Cumin
- 1/2 teaspoon Salt
- 1.5 lbs. Cod Fillet
- 2 tablespoons Butter (for frying)

### Sauce:

- 1/2 Cup Mayo
- 1/3 Cup Sour Cream
- 2 Tablespoons Lime Juice
- 1 teaspoon Garlic Powder
- 1 teaspoon Smoked Paprika
- 1/4 teaspoon Salt

### Serving/Toppings:

- Corn Tortillas
- Cabbage
- Shredded Cheese
- Pico De Gallo
- Corn

## DIRECTIONS

1. In a bowl, combine the olive oil, lime juice, chili powder, cumin, garlic powder, and salt. Stir well. Place the cod in a Ziploc bag and pour the marinade over the fish. Gently shake the bag to coat, being careful not to break the fish apart. Transfer to the fridge and let marinate for 30-40 minutes.
2. When the fish has been marinating for about 25-30 minutes, prepare the sauce. In a bowl, mix together the mayo, sour cream, lime juice, garlic powder, smoked paprika, and salt until smooth. Place in the fridge until ready to use.
3. Next, warm the tortillas. You can do this while the fish is finishing its marinade or while it cooks. Heat a small frying pan over medium heat and cook the tortillas for 30-45 seconds per side, until warm.
4. Once the fish is done marinating, melt the butter in a skillet over medium-high heat. Add the fish and cook for 4-5 minutes per side, or until it flakes easily with a fork. Remove from the pan and gently break into chunks using a fork or spatula.
5. Add the fish to the warm tortillas, drizzle with the creamy lime sauce, serve immediately and enjoy!

## NOTES

- **Be Gentle With The Fish**

Cod is very delicate, especially after marinating. When mixing and cooking, handle it carefully so it doesn't fall apart too soon.

- **Don't Skip The Marinade**

Even just 30–40 minutes makes a big difference in flavor. It allows the fish to really soak everything in without becoming too soft.

- **Taste The Sauce Before Serving**

Like my chef told me in culinary school, taste before you serve. And besides, everyone's preference is different—if you like it more tangy, add a little extra lime juice. Want more depth? A pinch more smoked paprika goes a long way.