

# Fish Tacos Recipe with Best Fish Taco Sauce!



Our all-time favorite fish tacos recipe! These are loaded with fresh ingredients and perfectly seasoned plump fish. Don't skip the best fish taco sauce - an irresistible garlic lime crema.

**Author:** Natasha of NatashasKitchen.com    **Servings:** 24 tacos    **Calories:** 172

**Prep Time:** 30 mins    **Cook Time:** 25 mins    **Total Time:** 55 mins

## Ingredients

### Fish Taco Ingredients:

- 24 small white corn tortillas
- 1 1/2 lb tilapia
- 1/2 tsp ground cumin
- 1/2 tsp cayenne pepper
- 1 tsp salt
- 1/4 tsp black pepper
- 1 Tbsp Olive oil
- 1 Tbsp unsalted butter

### Fish Taco Toppings:

- 1/2 small purple cabbage
- 2 medium avocado, sliced
- 2 roma tomatoes, diced (optional)
- 1/2 diced red onion
- 1/2 bunch Cilantro, longer stems removed
- 4 oz 1 cup Cotija cheese, grated
- 1 lime cut into 8 wedges to serve

### Fish Taco Sauce Ingredients:

- 1/2 cup sour cream
- 1/3 cup Mayo
- 2 Tbsp lime juice, from 1 medium lime
- 1 tsp garlic powder
- 1 tsp Sriracha sauce, or to taste

## Instructions

1. Line large baking sheet with parchment or silicone liner. In a small dish, combine seasonings: 1/2 tsp cumin, 1/2 tsp cayenne pepper, 1 tsp salt and 1/4 tsp black pepper and evenly sprinkle seasoning mix over both sides of tilapia.
2. Lightly drizzle fish with olive oil and dot each piece with butter. Bake at 375 for 20-25 min. To brown edges, broil for 3-5 minutes at the end if desired.



3. Combine all Taco sauce ingredients in a medium bowl and whisk until well blended.
4. To serve the tacos, toast quickly toast the corn tortillas on a large dry skillet or griddle over medium/high heat.
5. To assemble: start with pieces of fish then add remaining ingredients finishing with a generous sprinkle of cotija cheese and finally that awesome taco sauce! Serve with a fresh lime wedge to squeeze over tacos.

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