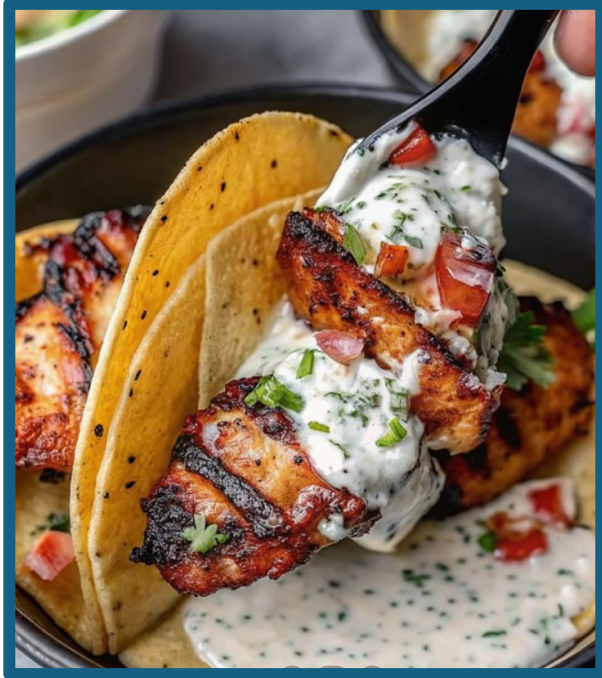


Fish Tacos with Cilantro Lime Crema



Ingredients:

For the Fish:

1 pound white fish fillets (cod, tilapia, or mahi-mahi work well), cut into 1-inch pieces
1 tablespoon olive oil
1 teaspoon chili powder
½ teaspoon cumin
¼ teaspoon garlic powder
¼ teaspoon salt
¼ teaspoon black pepper
12 small corn or flour tortillas

For the Cilantro Lime Crema:

1 cup sour cream or Greek yogurt
¼ cup chopped fresh cilantro
2 tablespoons lime juice
1 clove garlic, minced
¼ teaspoon salt

For Serving (Optional):

Shredded cabbage / Pico de gallo / Avocado slices
Lime wedges

Instructions:

Get started:

In a medium bowl, combine the chili powder, cumin, garlic powder, salt, and pepper. Add the fish and toss to coat evenly.

Cook the fish:

Heat the olive oil in a large skillet over medium-high heat. Add the fish and cook for 3-4 minutes per side, or until cooked through and flaky.

Make the crema:

While the fish is cooking, prepare the cilantro lime crema. In a small bowl, combine the sour cream (or yogurt), cilantro, lime juice, garlic, and salt. Stir until well combined.

Assemble the tacos:

Warm the tortillas according to package directions (you can heat them in a dry skillet, microwave, or oven).

Fill each tortilla with the cooked fish.

Top with cilantro lime crema, shredded cabbage, pico de gallo, avocado slices, and a squeeze of lime juice, if desired.

Serve immediately and enjoy!