

***ZINGY LIME-CUMIN FISH TACOS***  
***by radish\*rose***

Makes 8 tacos for 2 hungry people

**Ingredients:**

1 lb. tilapia fillets (2 large fillets)  
1 T. olive oil for pan

For marinade/sauce:

Juice and zest of 2 limes  
2 T. olive oil  
1/2 tsp. ground cumin  
1/2 tsp. ground coriander  
1/2 tsp. dried oregano  
1/2 tsp. fine sea salt  
optional: ground cayenne or chipotle, to taste

For serving:

8 corn tortillas  
Fresh cilantro, chopped  
Red onion, finely diced  
Cherry tomatoes, halved  
Reduced fat sour cream  
Guacamole (I purchased mine but you could make your own)

**Equipment:** Large saute pan, small skillet

**Method:**

**To make the taco filling:** Slice tilapia filets in half the long way, then in 1" strips to create pieces approx 1" x 2". Mix all marinade/sauce ingredients together in a flat dish. Add the fish and stir to coat. Let marinate for 15-20 minutes (but not longer than 1 hour). Heat 1 T. olive oil in large non-stick saute pan over medium heat. Once hot, add fish and marinade/sauce mixture. Gently spread out in pan so the pieces are in one layer if possible. Allow to cook for a 3-4 minutes, then carefully flip the pieces over (a combo of spatula and tongs is helpful here, and gentle is the key so the pieces don't break up too much!)

**To prepare the corn tortillas for serving:** Heat a small plain skillet (not non-stick) over high heat, dry (no oil). Once hot, add a corn tortilla. Cook 15-20 seconds per side, pressing it down if it bubbles up, flipping once. (This step softens and heats the tortillas and it is nice to get a slight char on them if possible.) Stack heated tortillas on a plate.

**To serve the tacos:** Take a tortilla and spoon in a small amount of fish, then add a small dollop each of guacamole and sour cream. Sprinkle on red onion, cherry tomatoes, and top with cilantro. Enjoy!

**Original post:** <http://radishrose.net/2014/06/29/zingy-lime-cumin-fish-tacos/>

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