

Margarita Fish Tacos

Fish & Marinade

2 oz. tequila

1 lime, zested and juiced

2 tbs. olive oil

¼ tsp. ground cumin

¼ tsp. garlic powder

1 tsp. chili powder

1 lb. hearty white fish (red snapper, orange roughy, cod, and tilapia all work well), bones and skin removed

Assembly

1 tbs. olive oil

Tortillas (we like the corn and flour blend)

Shredded cabbage

Salsa verde

Cotija cheese, crumbled

Cilantro leaves

Lime wedges

In a small bowl, combine the tequila with the lime zest and juice, 2 tbs. olive oil, cumin, garlic powder, and chili powder. Place the fish in a shallow dish and pour the marinade over top. Cover with plastic wrap and marinate in the refrigerator for 1–4 hours.

Heat a large skillet or grill pan over medium–high heat. Add in 1 tbs. olive oil and heat until shimmering. Sear the fish on one side until browned (about 3 minutes). Flip to other side and slightly cover the pan with a lid. Continue cooking until browned on the other side and cooked through (about 5 minutes).

Meanwhile, toast your tortillas in a small, nonstick skillet over high heat (no oil or cooking spray needed).

To assemble the tacos, lay a tortilla on your plate, add some of the cabbage, then fish, then some salsa verde, cotija cheese, and cilantro. Serve alongside some lime wedges.

