



## *Sheet Pan Fish Tacos*



### **Ingredients, Tacos:**

- 1 tablespoon chili powder
- 1 teaspoon ground paprika
- 1 teaspoon ground cumin
- 1 teaspoon onion powder
- ¼ - ½ teaspoon kosher salt
- ½ teaspoon ground black pepper
- 3 tablespoons olive oil
- 4 (5 ounce) Mahi Mahi fillets
- 8 small flour tortillas
- 1 medium lime, cut into wedges

### **Ingredients, Slaw:**

- 4 cups coleslaw mix
- ½ cup finely chopped fresh cilantro
- 1 medium jalapeno pepper, seeded and minced
- 2 tablespoons olive oil
- 1 medium lime, juiced
- 1 teaspoon red wine vinegar
- ¼ teaspoon garlic powder
- ¼ teaspoon kosher salt
- ¼ teaspoon ground black pepper

### **Ingredients, Crema:**

- 1 (8 ounce) container sour cream
- 1 canned chipotle pepper in adobo, finely chopped
- 1 tablespoon adobo sauce
- ¼ teaspoon kosher salt

### **Method:**

1. Preheat the oven to 425F. Line a rimmed baking sheet with foil.
2. Mix together chili powder, paprika, cumin, onion powder, salt, and pepper for tacos in a small bowl until well combined.
3. Brush 2 tablespoons oil all over the prepared pan, and then add Mahi Mahi fillets. Drizzle remaining 1-tablespoon oil over the fillets and rub to coat.
4. Sprinkle the spice mixture (sparingly for a less intense flavor) and evenly over both sides of the fillets.

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5. Bake in the preheated oven until fish flakes evenly with a fork and drippings are caramelized, 10 to 12 minutes.
6. While the fish is baking, prepare slaw by combining coleslaw mix, cilantro, jalapeno pepper, oil, limejuice, vinegar, garlic powder, salt, and pepper in a bowl; toss until well combined.
7. Stir together sour cream, chipotle in adobo, adobo sauce, and salt for crema together in a small bowl.
8. Char tortillas over a gas flame.
9. Remove fish from the oven and flake it with a fork.
10. Fill tortillas with fish and slaw. Drizzle with crema and squeeze lime wedges over top.

**Cook's Notes:** Substitute any white, flaky fish like tilapia or grouper for the Mahi Mahi. Instead of using a coleslaw mix, you can slice your own cabbage.

**Tips:** If you want other veggies with the fish (like peppers and onions), add them to the sheet pan before adding the spice mixture.

**Tips:** Remove adobo pepper seeds for slightly less spicy taste.

**Tips:** Use either flour or corn tortillas. If you do not have a gas stove to char the tortillas, you can use an outdoor grill or toast them in a toaster oven.