
Troy's Fish Tacos

Ingredients

- **Chili Lime Sauce/Marinade for Fish**
 - 3 TBSP melted Butter
 - Juice of 1 Lime
 - 1 TSP Chili Powder
 - ½ TSP Garlic Powder
 - ¼ TSP Cumin
 - Pinch Salt
 - ¼ TSP Cayenne Pepper (Optional for extra spice)
- **Cilantro Lime Slaw (can substitute normal shredded lettuce or any store bought slaw)**
 - ¼ Cup Oil
 - ¼ Cup Water
 - ½ Cup Sour Cream or Yogurt
 - ½ Cup Chopped Green Onions
 - ½ Cup Chopped Cilantro
 - 1-3 Cloves Garlic (Taste Preference)
 - Juice of 2 Limes
 - Pinch Salt
 - 4 Cups Shredded Cabbage (I prefer a Green and Purple Mix)
- **Spicy Mayo**
 - Reserve or make an extra 2 TBSP Chili Lime Sauce
 - Mix with Mayo, Sour Cream, or Crema (I found a good Crema at Cub)
- **Taco**
 - 10-20oz any white fish
 - Tortilla of choice (I like to heat up tortilla with cheese before filling)
 - Cheese, Veggies, Additional fixings of choice

Directions

1. Preheat oven to 400 Degrees
2. Make Chili Lime Sauce: Mix melted butter, lime juice, chili powder, garlic powder, cumin, cayenne, and salt
3. Pour mixture over fish and evenly coat (You can "marinade" in fridge if desired)
4. Bake fish for 10-17min (Depends on size and quantity of fish)
5. User food processor or blender to blend Cilantro Lime ingredients. Pour over cabbage and toss to combine.
6. Make Spicy Mayo by combing 2TBS Chili Lime sauce with Mayo, Sour Cream or Crema
7. Put fish in tortilla of choice, top with slaw and any additional desired fixing, drizzle with spicy Mayo or a dollop of regular sour cream