

Easy Not-Fried Fish Tacos

Sauce

1/4 cup mayonnaise
1/4 cup sour cream
2 cloves garlic, minced
1 tablespoon lime juice
1 teaspoon minced chipotle chili pepper in adobo sauce
2 tablespoons minced cilantro

Fish Rub

2 tablespoons extra-virgin olive oil
1 tablespoon minced chipotle chili pepper in adobo sauce
1 teaspoon ground coriander
1/2 teaspoon ground cumin
1 teaspoon salt
1/2 teaspoon pepper

24 ounces tilapia fillets, patted dry
small tortillas, pico de gallo, guacamole, cheese, sour cream, or whatever other toppings you like

To make the sauce, combine all the ingredients in a small bowl; season with salt and pepper to taste.

To make the fish, in a small bowl, combine fish rub ingredients. Microwave for 30 seconds. Spread the spice mixture over the fish fillets.

Add a tablespoon of oil to a skillet and heat on medium for about 5 minutes. Add fish fillets in a single layer (you'll probably have to do two batches), and cook, flipping once, until fish flakes easily with a fork.

To assemble tacos, spread a thin layer of sauce on the tortilla, top with a piece of fish, and add other desired toppings.

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