

Main

Fish Tacos



Ready in **15 minutes**

Serves **4-6**

Ingredients

- 1 pound Halibut cheeks, or white fish, cut into even piece
- Garlic salt, green chile powder
- ¼ stick of butter cut into small portions
- 6 flour tortillas, slightly grilled
- 6 leaves fresh butter lettuce, rinsed and chopped
- 1 tomato chopped
- 2-3 Tbsp cilantro, chopped
- ½ cup of your favorite Mexican Blend cheese
- **SAUCE:** whisk the follow ingredients in a bowl: ½ cup sour cream, 3 Tbsp mayo, juice from ½ a lime, 1 tsp green chile powder, 1 tsp salt, ½ tsp cayenne pepper

Preparation

1. Pat fish dry. Sprinkle both sides with garlic salt and green chile powder.
2. Add a small pat of butter on each piece of fish.
3. Bake 375 for 15 minutes, watching closely so it doesn't burn. Broil for another 3 minutes. Remove from the oven and let cool.

4. Fill each tortilla with about 3 Tbsp of broken up fish. Add lettuce, tomato, cilantro, sauce and cheese. -

Tips

This is delicious! I like to broil the fish for the last 2-3 minutes to brown it up. You can replace lettuce with finely shredded purple cabbage or your favorite mixed greens. Adjust the sauce to your taste, add more heat as desired.

Spiritual Message from this recipe

That little pat of butter makes all the difference in the flavor of the fish. I liken the butter to good friends, they bring a rich flavor to your life.