



Grilled Grey Sole Tacos with Lime Salsa

Serves 2-3

Ingredients

For the Lime Crema

½ c sour cream (or Greek yogurt)

1 Tbsp lime juice

For the Fresh Lime Salsa (or Pico De Gallo)

2 large tomatoes, diced

½ tsp salt

½ c red onion, diced

1 jalapeno, seeds removed and diced

2 Tbsp fresh cilantro, chopped

1 lime, juiced (roughly 3 Tbsp juice)

For the Fish

1 lb grey sole fillets

1 tsp cumin

1 tsp onion powder

½ tsp chili powder

½ tsp paprika

½ tsp garlic powder

½ tsp salt

½ tsp ground black pepper

For the Tacos

8 (6 inch) corn tortillas

1 ½ c cabbage, shredded

Directions:

For the Lime Crema

Mix ingredients together in a small bowl. Refrigerate for 10 minutes or until ready to use. (Can be made a day ahead of time.)

For the Salsa

Toss the diced tomatoes with salt. Set in a fine strainer over a bowl and let drain for 15 minutes.

Place the drained tomatoes into a bowl and add the remaining salsa ingredients. Mix to combine. (Can be made up to 3 days ahead of time)

For the Fish

Mix the seasonings together in a bowl. Rub the seasoning all over the fish. Let stand 10 minutes.

Heat a little oil in a medium, non-stick skillet or griddle. Add the fish and cook, uncovered over medium-low heat until firm and flaky, 7-10 minutes.

Serve the Tacos

Layer a corn tortilla with shredded cabbage, grilled fish, lime salsa, and crema.