

Fish Tacos with Corn and Avocado Slaw

Serves: 2

Prep time: 15 minutes

Cook time: 10 minutes



2 serves per portion

Ingredients

1 lime, juiced

½ teaspoon paprika

½ teaspoon cumin

300g white fish (whiting, barramundi, snapper or flathead)

1 cup purple cabbage, chopped

125g can corn kernels, drained and rinsed

½ avocado, chopped

¼ red onion, finely diced

¼ cup coriander leaves, chopped

1 tablespoon Greek yoghurt

1 tablespoon mayonnaise

1 garlic clove, minced

½ tablespoon olive oil

6 small tortillas

Method

MIX together half of the lime juice, the paprika and cumin in a small bowl.

COAT fish with spices and lime. Set aside to marinate.

COMBINE cabbage, corn, avocado, red onion, coriander, yoghurt, mayonnaise, garlic and remaining lime juice in a medium bowl.

HEAT oil in a frypan over medium heat. Grill fish for 3-5 minutes, turning halfway through, until cooked through.

FLAKE apart the cooked fish with a fork in a medium bowl.

ASSEMBLE tacos by arranging the slaw and fish along the centre of the tortillas.



Everyday Food

Recipe courtesy of the Country Kitchens team