

## Rockfish Tacos

Prep Time: 15 minutes

Cook Time: 10 minutes

Total Time: 25 minutes

Yield: 4 servings

Serving Size: 2 tacos



### Ingredients

- 1 cup cherry tomatoes, diced
- 1 tablespoon minced jalapeno
- 1 tablespoon minced shallot
- 1 tablespoon cilantro chopped, plus more for garnish
- the juice and zest of 1 lime
- salt and pepper, to taste
- 1 tablespoon olive oil
- 1 large fillet rockfish (striped bass), skin removed (~1.5 lb)
- 1 tablespoon Mexican seasoning or taco seasoning
- 8 corn tortillas, 6 inch
- 1 avocado, sliced
- ½ cup thinly sliced red cabbage
- 1 lime cut into wedges, for serving

### Instructions

1. Add the tomatoes, jalapeno, shallot, cilantro, lime juice, and lime zest to a bowl. Mix to combine and season with salt and pepper. Set aside.
2. Add the olive oil to a large saute pan over medium high heat. Season the fish with the Mexican seasoning (quick Mexican seasoning: ½ tsp chili powder, ½ tsp cumin, ¼ tsp paprika, ¼ tsp salt, ¼ tsp pepper, ⅛ tsp garlic powder, ⅛ tsp onion powder, ⅛ tsp oregano).
3. Add the fish to the pan and cook until cooked through and flaky, about 4-5 minutes.
4. Once cooked through, break apart into chunks within the pan and remove from heat. Heat the tortillas either in the oven or the microwave until soft. Slice your avocado and cabbage.
5. Add the fish to the tortillas and top with cabbage, avocado, and the tomato mixture. Serve with lime wedges.

<https://www.icancookthat.org/2015/08/rockfish-tacos.html>