

# Ferraro's Cucina

## Fish Tacos



### Ingredients

#### TACO INGREDIENTS

24 **Small White Corn Tortillas**

1 1/2 lb **Tilapia Fish**

1/2 tsp **Ground Cumin**

1/2 tsp **Cayenne Pepper**

1 tsp **Salt**

1/4 tsp **Black Pepper**

1 Tbsp **Olive Oil**

1 Tbsp **Butter**

#### TACO TOPPINGS

1/2 **Small Purple Cabbage**

2 **Medium Avocado** (sliced)

2 **Roma Tomatoes** (diced)

1/2 **Red Onion** (diced)

1/2 bunch **Cilantro**  
(longer stems removed)

4 oz **Cotija Cheese** (grated)

1 **Lime** (cut into 8 wedges to serve)

#### TACO SAUCE

1/2 cup **Sour Cream**

1/3 cup **Mayonnaise**

2 tbsp **Lime Juice** (1 medium lime)

1 tsp **Garlic Powder**

1 tsp **Sriracha Sauce** (or to taste)

### Preparation

- Line a large baking sheet with parchment or silicone liner. In a small dish, combine seasonings: 1/2 tsp cumin, 1/2 tsp cayenne pepper, 1 tsp salt and 1/4 tsp black pepper and evenly sprinkle seasoning mix over both sides of tilapia fish.
- Lightly drizzle fish with olive oil and dot each piece with butter. Bake at 375 for 20 - 25 min. To brown edges, broil for 3 - 5 minutes at the end if desired.
- Combine all Taco Sauce ingredients in a medium bowl and whisk until well blended.
- To serve the tacos, quickly toast the corn tortillas on a large dry skillet or griddle over medium/high heat.
- To assemble: start with pieces of fish then add remaining ingredients finishing with a generous sprinkle of Cotija cheese and finally the taco sauce.
- Serve with a fresh lime wedge to squeeze over tacos.

