

# The Best Fish Tacos With Mango Salsa

Yield: 18 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/alaskan-cod-pieces-mexican-recipe>

## Ingredients:

- 2 ripe avocados large
- 1/4 cup Greek yogurt
- salt to taste
- 1/2 lime juice from
- 1 tablespoon chopped cilantro
- onion powder sprinkle of
- 1 large mango diced
- 2 tomatoes large, diced
- 3 green onions diced
- 1 handful cilantro diced
- 1 lime juice from
- 1 pinch salt
- 1 pound Alaskan cod
- 1 cup tempura batter mix
- 3/4 cup cold water
- 1 teaspoon salt
- 1/2 teaspoon chili powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground cumin
- 4 cups canola oil
- queso cheese crumbled
- hot sauce favorite
- sour cream
- tortillas small
- 2 limes 1 to, cut into wedges

## Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 9 grams
3. Fat: 53 grams
4. Fiber: 3 grams
5. Protein: 1 grams
6. SaturatedFat: 4 grams
7. Sodium: 240 milligrams
8. Sugar: 3 grams

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