

Fish Tacos with Creamy Chipotle Cabbage Slaw

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/cabbage-slaw-recipe-for-mexican-fish-tacos>

Ingredients:

- 4 cups green cabbage shredded, 1 medium to large cabbage
- 1 cup purple cabbage shredded
- 2 carrots medium, shredded
- 1 red onion small, very thinly sliced
- 3 scallions large, white and light green parts, thinly sliced
- 1 jalapeño minced, discard the seeds and ribs if you want less heat
- 1/2 cup mayonnaise
- 1/2 cup plain greek yogurt preferably full fat or sour cream
- 1/4 cup lime juice
- 1/8 cup champagne vinegar
- 2 tablespoons granulated sugar or honey
- 1 teaspoon ground cumin optional
- 1 teaspoon chipotle powder optional
- sea salt
- ground black pepper
- 1/3 cup all purpose flour
- 1 teaspoon chipotle powder
- 1 teaspoon sea salt finely ground, or to taste
- 1 pound mild white fish such as cod, halibut, or tilapia, cut into 4 fillets
- 3 tablespoons olive oil
- 8 corn tortillas small, warmed, or 16 tortillas if you want to be authentic
- cilantro leaves for garnish, optional

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 58 grams
3. Cholesterol: 10 milligrams

4. Fat: 23 grams
 5. Fiber: 7 grams
 6. Protein: 7 grams
 7. SaturatedFat: 3.5 grams
 8. Sodium: 1080 milligrams
 9. Sugar: 14 grams
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