

Fish Tacos with Creamy Fish Taco Sauce

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-fish-taco-recipe>

Ingredients:

- 3 Roma tomatoes
- 3 tablespoons cilantro chopped
- 1 green onion sliced
- 1 dash cumin
- 4 tablespoons lime juice divided
- 2 cups slaw Cole
- 1 dash ground pepper
- 2 teaspoons rice vinegar
- 1 pound fish tilapia
- 1/2 cup all purpose flour
- 1/2 cup cornmeal
- 2 teaspoons parsley
- 1 1/2 teaspoons lemon pepper
- 2 teaspoons ground cayenne pepper
- 3/4 teaspoon paprika
- 2 teaspoons salt
- 1/2 teaspoon garlic powder
- 1 teaspoon white sugar
- canola oil
- 2 lemons
- 1 cup cheese cheddar/monterey jack cheese
- corn tortillas taco sized
- 2 avocados optional
- 1/2 cup mayonnaise I use a light version
- 1/2 cup sour cream I use a light version
- 1 lime juice of
- 1/4 teaspoon white vinegar
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1/4 teaspoon cumin
- 1/4 teaspoon chili powder

Nutrition:

1. Calories: 900 calories
2. Carbohydrate: 73 grams
3. Cholesterol: 125 milligrams
4. Fat: 55 grams
5. Fiber: 16 grams
6. Protein: 38 grams
7. SaturatedFat: 15 grams
8. Sodium: 1830 milligrams
9. Sugar: 8 grams

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