

The Best Baja Fish Taco

Yield: 4 min
Total Time: 45 min

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

Ingredients:

- 1 1/2 pounds cod fresh sea bass, or halibut, cut in 1 inch cubes
- 1 cup flour
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 12 corn tortillas
- 1 cup green cabbage shredded
- 1 cup red cabbage shredded
- 1 onion minced
- olive oil
- 3/4 cup ranch dressing
- 1/4 cup sour cream
- 1 chipotle
- 1 teaspoon sauce
- 2 tomatoes seeded and diced
- 2 jalapeños diced
- 1 serrano chile seeded and chopped
- 1/2 small onion chopped
- 4 green onion finely chopped
- 2 tablespoons fresh cilantro
- 2 limes
- salt to taste

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 76 grams
3. Cholesterol: 95 milligrams
4. Fat: 35 grams
5. Fiber: 10 grams
6. Protein: 41 grams

7. SaturatedFat: 6 grams
 8. Sodium: 1020 milligrams
 9. Sugar: 8 grams
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