

Vietnamese Fish Tacos

Yield: 6 min
Total Time: 35 min

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

Ingredients:

- 1 teaspoon turmeric
- 1 teaspoon fresh ginger minced
- 2 cloves garlic minced
- 1 teaspoon sugar
- 1 teaspoon fish sauce
- 1 tablespoon fresh lime juice
- 1/4 teaspoon salt or to taste
- 1/4 teaspoon pepper or to taste
- 1 1/2 pounds halibut fillets cut into 2 inch pieces
- 6 green onions chopped
- 1/2 red onion chopped
- 2 cups cherry tomatoes chopped
- 1/4 cup fresh basil chopped
- 1/4 cup fresh mint chopped
- 1/4 cup fresh cilantro chopped
- 1 teaspoon fish sauce
- 2 tablespoons fresh lime juice
- salt
- pepper to taste
- 2 tablespoons vegetable oil
- 12 tortillas medium
- 2 cups shredded cabbage
- Sriracha sauce optional

Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 82 grams
3. Cholesterol: 35 milligrams
4. Fat: 18 grams

5. Fiber: 7 grams
 6. Protein: 37 grams
 7. SaturatedFat: 3 grams
 8. Sodium: 1390 milligrams
 9. Sugar: 8 grams
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