

### INGREDIENTS

3/4 lb mahi mahi or other firm white fish fillets	3 Tbsp. chopped fresh cilantro
2 tsp. fajita seasoning	8 (6-inch) corn tortillas
2 cups pre-sliced green cabbage (~6 oz) or pre-made bag of cabbage slaw	2 -1/2 Tbsp. reduced-fat sour cream, divided (optional)
1 Tbsp. fresh lime juice	1/2 avocado, pitted and diced
1/2 tsp. salt	Bottled salsa
	Lime wedges
	Cooking spray

### DIRECTIONS

1. In a small bowl, mix together cabbage, lime juice, salt, and cilantro.
2. Lightly spray grill rack with nonstick cooking spray, and preheat grill.
3. Sprinkle both sides of fish with fajita seasoning, gently pressing into flesh. Grill fish 3-4 minutes on each side or until fish flakes easily when tested with a fork. Flake into pieces with a fork; keep warm.

**RECIPE:**  
Baja Fish Tacos

**SERVINGS:** 8

**RATE IT:** ☆☆☆☆



### Baja Fish Tacos

4. Wrap the tortillas in paper towels, and microwave 1 minute on HIGH or until they're warm.
5. Place taco ingredients on the table for assembly. Spread each tortilla with 1 teaspoon of sour cream, if desired, and top with fish, cabbage mixture, and avocado. Serve with salsa and lime wedges on the side.