

Grilled Fish Tacos

SERVING
4 people

COOK TIME
15 min



Ingredients

500g firm white fish fillets
1 tsp ground cumin
½ tsp ground coriander
½ tsp paprika
¼ tsp cayenne (optional)
1 tbsp olive oil
8 white corn tacos
1x Simply Salads Traditional Coleslaw Kit
½ cup coriander leaves
½ red onion, thinly sliced
1 green chilli, sliced
Lime wedges, to serve

Method

In a shallow bowl, combine fish, spices and olive oil. Toss to coat.

Heat a pan over medium heat. Fry fish fillets for 2-3 minutes each side until cooked through. Remove and set aside. Flake roughly with a fork.

Heat tacos according to package instructions.

To assemble tacos, add flaked fish, a handful of traditional coleslaw, a few coriander leaves, slices of onion and chilli. Top with a drizzle of dressing from the coleslaw kit and lime juice.