



# Fish Taco Bowl

SERVINGS: 4

PREPPING TIME: 20 MINS

COOKING TIME: 15 MINS

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## Ingredients

2lbs haddock  
my coleslaw recipe (sub  
lime juice for vinegar)  
1tsp smoked paprika  
2½tsp salt, divided  
1tsp pepper  
1tsp garlic powder  
1tsp onion powder  
1 can black beans  
1tbsp chili powder  
1½tbsp honey  
1tbsp lime juice  
handful cilantro  
1tbsp olive oil  
1tbsp mayo  
½ cup Greek yogurt  
1 large mango, cut in  
chunks  
1 large avocado, cut in  
chunks

## Directions

- 1.Preheat the oven to 425 degrees.
- 2.Season the haddock with 1tsp each of smoked paprika, salt, pepper, garlic powder and onion powder.
- 3.Prepare coleslaw per recipe, substituting lime juice for the apple cider vinegar.
- 4.Blend honey, lime juice, a handful of cilantro, 1tsp of salt, olive oil, mayo and Greek yogurt.
- 5.Bake fish for about 15 minutes on a parchment lined pan.
- 6.Cook black beans on the stove top with ½tsp salt and 1tbsp chili powder.
- 7.Build bowl by layering coleslaw, fish, mango, black beans, avocado and blended cilantro lime dressing.

*This delicious low carb dinner is packed full of vibrant flavors. Perfectly filling while being quick and easy to make start to finish.*