

# COOKING OUT OF THE PANTRY

## TUNA TACOS WITH LIME CREMA

(Makes 4 Servings)

### INGREDIENTS

#### Lime Crema:

- 2 Tbsp mayonnaise
- 2 Tbsp sour cream
- 1 lime, zested
- 2 tsp lime juice
- $\frac{1}{8}$  tsp kosher salt

#### Tuna Tacos:

- 2- 5oz cans of tuna, drained\*
- 2 tsp taco seasoning
- 1-2 Tbsp vegetable oil
- 4 soft taco shells



### DIRECTIONS

#### Lime Crema:

1. In a small bowl, whisk together mayonnaise, sour cream, lime zest, lime juice, and salt.
2. Refrigerate for ~15 minutes.

#### Tuna Tacos:

1. Combine drained tuna and taco seasoning in medium bowl. Mix well. \*If using tuna in water, add 1-2 tsp of vegetable oil to moisten tuna and help seasoning adhere\*.
2. Heat 1 Tbsp of vegetable oil in medium pan.
3. Add tuna to hot oil and warm tuna through (~1-2 minutes).
4. Warm soft shells in a separate dry pan.
5. Add  $\frac{1}{4}$  of tuna mixture to each taco shell.
6. Top with crema.

## CILANTRO AND LIME SLAW

(Makes ~4 Servings)

### INGREDIENTS

- 2 cups cabbage, shredded
- $\frac{1}{4}$  cup red onion, thinly sliced
- $\frac{1}{4}$  cup cilantro, finely chopped
- 1 lime, juiced
- 1 Tbsp extra virgin olive oil
- $\frac{1}{2}$  Tbsp honey
- $\frac{1}{4}$  tsp kosher salt

### DIRECTIONS

1. Combine cabbage, onion and cilantro in medium bowl.
2. In a separate bowl, combine lime juice, olive oil, honey, and salt. Whisk together well.
3. Pour dressing over slaw mixture, and mix well.
4. Cover bowl and refrigerate slaw for at least 30 minutes.

