

## *Fabulous Fish Tacos*

### Fish:

- Deep fry small fillets or pieces in your favorite batter/seasoning (Cajun flavor is a great addition)

### Sauce:

#### Ingredients

- 1/2 cup reduced fat sour cream
- 1/2 cup reduced fat mayonnaise
- 1 lime, cut in half
- 1/2 teaspoon cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon dried dill weed
- 1/2 teaspoon dried oregano
- 1/4 teaspoon ground chili powder
- 1/2 teaspoon capers, minced
- 1 hot pepper of your choice, seeded and minced
- 1 tablespoon fresh cilantro, chopped

#### Instructions

1. In a small bowl, mix the sour cream and mayonnaise until well blended.
2. Squeeze the juice from one lime half into the fish taco sauce mixture, then mix thoroughly. You'll want the consistency of a pourable, creamy salad dressing. If still too thick, add more lime juice from the other half. If too runny, add sour cream.
3. Add all of the spices, whisking to mix thoroughly. Add the capers, minced pepper and cilantro, and whisk thoroughly.
4. Cover the bowl with wrap and refrigerate for at least one hour — the longer the better.

### Toppings:

- Shredded cheese
- Mix – shredded cabbage, chopped cilantro & lime juice

Add deep fried fish fillets to soft shell tortilla, drizzle sauce over fillets, sprinkle with shredded cheese and top with cabbage mixture. Wrap and enjoy