

# Tangy Tuna Tacos

Recipe By Chavi Feldman



Cooking and Prep:  20 m

Serves:  6

Contains: 

- **Preference:** Dairy
- **Difficulty:** Easy
- **Occasion:** Nine Days
- **Diet:** Pescetarian
- **Source:** Family Table by Mishpacha Magazine

I took our mother to a popular dairy restaurant to celebrate her 70th birthday. I ordered a dish similar to the recipe below, and I just had to recreate it! Hope you enjoy it as much as I did!

## Ingredients (27)

### Tacos

- **3 tablespoons** flour
- **3 tablespoons** cornmeal
- **1/4 teaspoon** cumin
- **1/4 teaspoon** cayenne pepper
- **1/4 teaspoon** smoked garlic powder
- **1/4 teaspoon** paprika
- **1/2 teaspoon** salt
- **1/8 teaspoon** pepper
- **6** tilapia fillets
- lime juice, for sprinkling
- additional salt, for sprinkling
- additional pepper, for sprinkling
- **2 tablespoons** butter
- **6** small soft corn tortillas

### Creamy Taco Dressing

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- **1/4 cup** mayonnaise
- **2 tablespoons** lime juice
- **1 teaspoon** garlic powder
- **2 teaspoons** spicy mayonnaise
- **1/4 teaspoon** cumin
- **3 tablespoons** chopped fresh cilantro

## **Filling**

- shredded red cabbage
- **1** avocado, sliced thinly
- crumbled feta cheese
- cherry tomatoes, halved
- **1/4** red onion, sliced thinly
- chopped fresh cilantro

## **Start Cooking**

### **Prepare the Tacos**

1. 1.

In a shallow plate, combine flour, corn meal, and spices.

2.

Sprinkle tilapia fillets with lime juice, salt, and pepper.

3. 3.

Dredge in flour mixture until well-coated.

4. 4.

Melt butter in a large frying pan over medium heat. Add fish to the pan and cook until golden, or until fish flakes easily with a fork (about four to five minutes on each side).

5. 5.

When done, remove tilapia from frying pan and set aside. Keep fish warm by loosely covering with silver foil.

6. 6.

While fish is cooking, combine dressing ingredients and mix well until smooth.

7. 7.

Lightly grease the same frying pan you used for the tilapia. Heat each taco by cooking in the pan for about one minute on each side.

8. 8.

To assemble, place filling ingredients on the face of each taco and place one fish fillet on the center of each one. Drizzle with dressing, top with cilantro, and fold gently in half. Serve immediately.

## **Credits**

Styling and Photography by Chavi Feldman