

NAKED FISH TACOS

Preparation: 10 min | Cooking: 15 mins. | Servings: 2

INGREDIENTS

2 tilapia fillets (6 ounces each)
1 green onion, sliced
1/2 medium ripe avocado, peeled and sliced
1 cup coleslaw mix
1/4 cup chopped fresh cilantro
4 tsp. canola oil, divided
2 tsp. lime juice
1 tsp. chopped seedless jalapeno pepper
1/2 tsp. ground cumin
1/2 tsp. salt, divided
1/4 tsp. pepper, divided



INSTRUCTIONS

Place the first four ingredients in a bowl; toss with 2 teaspoons oil, lime juice, cumin, 1/4 teaspoon salt and 1/8 teaspoon pepper. Refrigerate until serving. Pat fillets dry with paper towels; sprinkle with the remaining salt and pepper. In a large nonstick skillet, heat remaining oil over medium-high heat; cook tilapia until fish just begins to flake easily with a fork, 3-4 minutes per side. Top with slaw and avocado.