

Fish Tacos



What you will need:

- 2 pounds halibut, cut into strips
- 1 tablespoon olive oil or vegetable oil
- 1 teaspoon cumin
- ½ teaspoon chili powder
- ¼ teaspoon crushed red pepper
- 1 teaspoon paprika
- 1 teaspoon onion powder or dried onion flakes
- 2 teaspoons [Bolner's Fiesta Extra Fancy Fajita Seasoning](#)
- ½ tablespoon cilantro
- 2 teaspoons lime juice
- 2 garlic cloves minced
- Corn tortillas

Directions:

In large fry pan, pour oil into pan and place halibut strips in and cook over medium heat until the strips start to flake easily. Remove from heat and shred halibut with fingers into a large bowl. Next, add the spices, cilantro, lime juice and garlic and mix together well. (I like to add the spices once the fish is cooked so I am able to taste test as I go:)

Serve with corn tortillas

Top with:

- shredded cabbage
- fresh cilantro
- [avocado crème](#)
- [sriracha crème](#)
- [mango salsa](#)