

Chili-Spiced Barramundi Fish Tacos

Ingredients

2 each Barramundi Fillet
Pinch of: Salt, Pepper, Cumin, Chili Powder
1 tsp olive oil
4 corn tortillas
1 tomato, chopped

Green Cabbage, chopped
Cilantro, chopped
Lime

Directions

Season barramundi fillet with salt, pepper, cumin, & chili powder. Grill or sauté in olive oil over medium heat for 5 minutes. Flip and cook for 2 more minutes or until fish is cooked through

Divide fish between tortillas. Serve with chopped tomatoes, cabbage, cilantro & lime.

Yields: 2 servings

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