



## Paleo Fish Tacos

**Active Time:** 20 minutes | **Total Time:** 30 minutes | **Serves:** 4

### Nutrition Information Per Serving

523.1 calories, 35.06 g carbohydrate, 10.25 g fiber, 24.81 g NET carbs, 31.02 g protein, 29.61 g fat

#### Ingredients

- 6 Tbsp(s) Muir Glen Medium Garlic Cilantro Salsa
- 8 tortilla(s) Siete Foods Almond Flour Tortillas
- 3 cup(s) shredded organic cabbage
- 1 whole organic jalapeno, chopped
- 1 small organic red onion, thinly sliced
- 3 Tbsp(s) fresh cilantro, chopped
- 16 ounce(s) wild mahi mahi
- 1 Tbsp organic chili powder
- 1 whole organic lime, juiced
- 2 Tbsp(s) virgin avocado oil
- 1 medium avocado, diced

#### Preparation

1. Preheat grill or grill pan to medium-high heat.
2. In a small bowl, whisk together the oil, lime juice, chili powder, jalapeno, and half of the cilantro.
3. Place fish in a shallow dish and cover with marinade. Let marinate for 15 to 20 minutes.
4. Place fish onto hot grill or pan, flesh side down. Grill the fish for 4 minutes on the first side; flip and cook 45 seconds longer. Transfer to a plate, let rest for 5 minutes. Flake with a fork. Place the tortillas on the grill and grill for 20 seconds.
5. Divide the fish among the tortillas and garnish with cabbage, red onion, cilantro, avocado and salsa.
6. Serve.

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