

# Baja Fish Tacos

Makes six tacos

## FOR THE ONIONS:

1/2 cup apple cider vinegar  
1 teaspoon sweetener (I use Monk fruit)  
1/2 small red onion — sliced thin

Heat the apple cider vinegar and add the sweetener. Stir until dissolved. Pour over the sliced onions, making sure they are all submerged, and set aside.

## FOR THE SLAW:

1 small piece of cabbage — finely sliced  
2 large radishes — finely sliced  
a small piece (about 4 inches) of cucumber — sliced in julienne  
a splash of jarred jalapeño juice (optional)  
1/2 of a large lime — juiced  
Salt

Place the cabbage, radish and cucumber in a bowl. Pour a splash of jalapeño and lime juice on top. Season with salt and toss. Set aside.

## FOR THE CREMA:

2 tablespoons of mayonnaise  
2 tablespoons of sour cream  
1/4 teaspoon lime zest  
1/4 teaspoon ground cumin  
1 tablespoon lime juice  
Salt & Pepper

Mix all ingredients in a bowl and set aside.

## FOR THE FISH:

2 fillets of fleshy white fish — I used Barramundi but you can use tilapia, Basa, catfish, sole, Haddock, Mahi-Mahi)  
Lime zest  
1/2 of a large lime — juiced  
Salt & Pepper

Rinse and place the fish on a plate. Add some lime zest and lime juice to both fillets. Season with salt and pepper.

Heat a skillet with a little but of oil.

Place the fish seasoned side down and season the other side in the same manner — lime zest, lime juice, salt and pepper.

Allow the fish to brown and carefully flip it. Flip it a couple of times, until it is lightly browned on both and cooked through. Move on to a plate.

FOR THE TACOS:

6 tortillas of your choice

sliced serrano peppers (optional)

Heat the tortillas on a dry skillet.

Place them on a board and smear them with the crema sauce.

Place about 1/6th of the cooked fish in the middle.

Top with the cabbage slaw, pickled onion and serrano peppers.

Enjoy!

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