

Fish Tacos

1 lb. Catfish nuggets or any firm white fish
2 Tbsp. Fajita or Taco Seasoning
1 tsp. paprika
½ tsp. salt
½ tsp. granulated garlic
½ tsp onion powder
2 Tbsp. olive oil

Place the above in a plastic baggie & toss to coat fish completely; set aside in refrigerator.

1 bag shredded lettuce
1/4/ cup sliced green onion
2 Tbsp. chopped cilantro
Juice of 1 lime

Toss the above in a large bowl. Set aside

1/3 cup jarred picante sauce
Warmed Corn Tortillas
Jarred Salsa

In a large skillet, preheat 2 Tbsp. olive oil. When oil is hot, add fish and sauté over high heat until cooked through (about 5 to 7 minutes), turning fish occasionally. Pour picante sauce over fish and remove from pan.

Place fish into tortilla, add salad mix, salsa, and your favorite topping.

Taco Toppings:

Shredded Cheese
Shredded Lettuce
Sour Cream
Guacamole