# FRESCA FISH TACOS

**SERVES 2-3**
**MAKES 6 TACOS**



## INGREDIENTS

- cup Fresca Grapefruit
- Two 8 oz white fish fillets
- ½ tsp chili powder
- ½ tsp cumin
- ¼ tsp garlic powder
- ¼ tsp salt
- ¼ tsp black pepper
- 1 tbsp canola oil
- 6 corn tortillas
- 1 cup shredded cabbage
- ½ cup pico de gallo
- cup sour cream
- ¼ cup chopped cilantro
- Lime wedges

## DIRECTIONS

1. Marinate the fish in Fresca for 20 minutes. Mix the spices, salt and pepper.
2. Place fish on an oiled, foil-lined baking sheet. Season and broil for 8–10 minutes, until cooked through and easy to flake.
3. Flake the fish and divide among warm tortillas.
4. Add cabbage, pico de gallo, sour cream, cilantro and lime.

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