

FAST FISH TACOS WITH SPICY CHIPOTLE SEASONING

<http://www.andreasrecipes.com/2010/05/03/fast-fish-tacos-with-spicy-chipotle-seasoning/>

Serves 4.

Equipment

shaker jar with lid
glass pie plate or other container for marinating
large nonstick skillet

Ingredients

4 filets mahi mahi or other firm white fish, cut into bite size chunks
taco seasoning (recipe below or use your own)
2 tablespoons canola oil

SPICY CHIPOTLE TACO SEASONING MIX (small batch)

2 tablespoons chili powder
1 teaspoon ground cumin
1 teaspoon garlic powder
1 teaspoon paprika
1/2 teaspoon chipotle powder
1/2 teaspoon black pepper

ACCOMPANIMENTS

sliced avocados
lime wedges
cilantro
corn or whole grain tortillas
sliced onions
salsas

Preparation

1. Mix up the taco seasoning and keep it in a shaker jar with a tight lid.
2. Sprinkle the seasoning over the fish, tossing to coat.
3. Warm the oil in the skillet and add the seasoned fish. Sauté, stirring occasionally until the fish is cooked through, about 5 to 7 minutes.
4. Transfer cooked fish to a warm bowl and serve with the suggested accompaniments.