

Indo-Mex Tandoori Fish Tacos



INGREDIENTS

2	Each	<u>Tortilla Crusted Tilapia</u>
3	Each	Flour Tortillas, Brushed with Olive Oil & Tandoori Spices
1/2	Cup	Yogurt, Plain
1	Tablespoon	Tandoori Spice Mix
2	Tablespoons	Lemon, Fresh, Juice
1	Cup	Cabbage, Shredded Finely
1/2	Cup	Red Onions, Pickled
1/2	Cup	Carrots, Fine Julienne
1/2	Each	Jalapeños, Fine Julienne
2	Each	Cilantro Sprigs, Chopped
3	Each	Lime, Fresh, Wedges
To	Taste	Lime Seasoning

FEATURED PRODUCTS:

MENU PARTS: [Entrees](#)

If you serve tacos, cash in on this popular fusion twist that will bring you worldwide fame. Our Fish Market Fresh® Tortilla Crusted Tilapia will be your co-star.

DIRECTIONS

1. Fry or Bake the Tortilla Tilapia according to package instructions and to the internal temperature of 165°F.
2. Mix all the ingredients together for the yogurt sauce and set aside.
3. Sear or grill the flour tortilla and brush with olive oil and tandoori seasoning.
4. To build the tacos lay the tortillas down and add a spoon full of the yogurt, then some of the shredded cabbage, onions, carrots and jalapeños.
5. Cut each piece of Tortilla Crusted Tilapia into three and add two slices of the tilapia to each taco.
6. Drizzle more of the yogurt over the tilapia, sprinkle with cilantro and lime seasoning.
7. Serve fresh with lime wedges.