

# Blackened Fish Tacos

## Ingredients

### **For Blackened Fish:**

- \*Joe Schmo's Kitchen Blackened Seasoning
- \*1.5lbs tilapia fillets
- \*2Tbsp of Extra Virgin Olive Oil

### **For Slaw:**

- \*3 cups shredded red cabbage
- \*1 large shallot thinly sliced
- \*1/4 cup chopped cilantro
- \*Juice of 1 lime
- \*1 Tbsp. Extra Virgin Olive Oil
- \*Sea Salt & Black Pepper to Taste

### **Creamy Avocado:**

- \*1/2 cup sour cream
- \*1 ripe avocado (Peeled & Seeded)
- \*1 -2 Jalapenos
- \*Sea Salt & Pepper to Taste
- \*1/4 cup chopped cilantro
- \*Juice of 1 lime
- \*1 Tbsp. Extra Virgin Olive Oil



By: Joe Schmo's Kitchen  
[www.JoeSchmosKitchen.com](http://www.JoeSchmosKitchen.com)

## Directions

**For Slaw:** Mix all slaw ingredients in a large bowl & set aside.

**For Avocado Cream:** Seed & dice Jalapenos. Place all Avocado ingredients in blender and mix.

**For Blackened Fish:** Pat tilapia dry with paper towel and cover with Blackened seasoning. Heat frying pan to medium/high heat w/Olive Oil. Cook fish in pan for 2-3min each side (until fully cooked) NOW BUILD YOUR TACO & ENJOY

