

# TILAPIA TACOS

*Chef Therese Harding - The Classic Catering People*

## INGREDIENTS

- 1 tablespoon ground chipotle seasoning
- 1½ teaspoons ground cumin
- ½ teaspoon salt
- 2 tablespoons olive oil
- 1 teaspoon grated lime rind
- 2 tablespoons fresh lime juice
- 6 six-ounce tilapia filets

## INSTRUCTIONS

- Combine the first six ingredients in a non-reactive bowl.
- Rub the mixture equally on both sides of filets. Allow to rest for 30 minutes.
- Cover the grill grate with aluminum foil and spray with a non-stick cooking spray, or use a fish basket for the grill.
- Over medium heat, the fish will cook quickly, approximately 2-3 minutes per side.
- Serve with warm flour tortillas, lime-cilantro crème and your choice of toppings (pickled red onion and jalapeños, tomatillo salsa verde, salsa roja, guacamole, chopped tomatoes, shredded cabbage, queso chihuahua).



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