

Fish Tacos

2 fish fillets, thawed (halibut or tilapia, really any white mild flavored fish should be fine.)

Grill seasoning

Shredded lettuce or shredded cabbage

Diced tomato

Cheese, optional

Salsa, optional

Lime juice

Flour or corn tortillas

Take the fish and rinse it and then pat it dry and place it on a plate. Cover it liberally with a grill seasoning of your choice. Once that is done set the fish aside and heat up the grill to around medium high. Fish cooks quickly so this is really a fast simple dinner. Grill the fish on both sides, cooking until it is easily flaked and no longer opaque. Once your fish is done all you need to do is flake it into bite size chunks.

I like to take my tortillas and warm them individually in a skillet, but you can warm them in the microwave if you prefer. Once your tortilla is warmed through you can build your fish taco as you see fit. It really is that SIMPLE!

Note: This recipe serves two. Adjust as needed!

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