

Blackened Fish Tacos with Cilantro Sauce

Directions:

In a small bowl, combine paprika, garlic powder, onion powder, cumin, salt, and cayenne pepper. Sprinkle the mixture over both sides of your tilapia fillets and pat down seasonings. Combine all of the avocado-cilantro sauce ingredients in a food processor and process until smooth. Add all of the slaw ingredients in a separate large bowl and mix well.

Heat the canola oil in a heavy-bottomed pan over medium-high heat. Once heated, add in the tilapia (a few at a time if you can't fit them all at once). Cook for 4-5 minutes on each side, or until the outside is blackened and the fish flakes apart easily.

Remove the fish from the heat and, if desired, warm the corn tortillas in the same skillet over medium heat, cooking for about 30 seconds on each side. Break up the tilapia into 2-3 inch pieces. Stack the tortillas in twos. Distribute the fish evenly between the 6 sets of tortillas, and top with slaw and avocado-cilantro sauce. Enjoy!