



## Fish Tacos with Avocado Crema

Tacos are a fun way to take some of the work off the host. Make these tacos and let your guests assemble them on their own!

# Fish Tacos with Avocado Crema

## Tilapia filets:

Mix together spices below and season the fish. Preheat oven to 350°F and bake for 10 minutes. Keep fish warm while preparing the crema and toppings.

- 2 Tbsp Chili Powder
- 1 tsp Ground Cumin
- 1 tsp Garlic Powder
- 1 tsp Paprika
- 1/2 tsp Black Pepper

## Avocado Crema:

Mix all ingredients together until smooth.

- 1 Avocado
- 1/4 tsp Ground Cumin
- 1/4 tsp Salt
- 1/2 Lime, Juiced
- 1/2 Cup Non-fat Yogurt

## Assemble Tacos:

Warm 2 corn tortillas per taco, layer with fish and shredded cabbage. Add a squeeze of lime juice and hot sauce if desired.

