



Experience the Taste of Exceptional Cheese.

Fish Tacos

Ingredients

- 2 cups shredded cabbage or coleslaw mix
- 3/4 cup salsa, divided
- 2 Tbsp. sour cream
- 1 lb. halibut, mahi mahi or tilapia fish fillets
- 1 tsp. chili powder
- 2 tsp. canola or vegetable oil
- 8 (6-inch) corn tortillas, warmed according to package directions
- 2 cups (16 oz.) [Sargento® Artisan Blends® Shredded Authentic Mexican Cheese](#)
- Lime wedges (optional)



Directions

In a medium bowl, combine cabbage, 1/4 cup salsa and sour cream; mix well and set aside.

Cut fish fillets crosswise into 1/2-inch thick strips. Sprinkle chili powder over fish. Heat oil in a large nonstick skillet over medium heat until hot. Add fish (cook in 2 batches if necessary); cook 2 to 3 minutes per side or until fish is opaque in center.

Fill warm tortillas with fish, half the cheese, remaining 1/2 cup salsa, cabbage mixture and remaining cheese. Serve with lime wedges if desired.

Sargento's kokua (help) encourages education of the Polynesian Culture and the Aloha Spirit at this event by being a sponsor. Mahalo Sargento!



Mahalo to these prize donors for their kokua!

