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## GF Grilled Fish Tacos with Avocado Yogurt Lime Sauce

Moist and flavorful grilled fish with fresh slaw and creamy avocado yogurt lime sauce. Yum!

### Ingredients

8 fresh corn tortillas

#### *Fresh Slaw:*

1 bag of prepared coleslaw or shredded green and purple cabbage with 1 large carrot, shredded  
1/4 cup chopped fresh parsley (optional)  
1/4 cup chopped fresh cilantro  
Juice of two limes (about 4 tbsp.)

#### *Avocado Yogurt Lime Sauce:*

1 ripe avocado, pitted, peeled and roughly chopped  
1 clove garlic, peeled and smashed  
1/4 cup fresh cilantro leaves  
1/4 cup Greek yogurt  
2 tbsp. fresh lime juice  
3 tbsp. olive oil  
1/4 tsp. sea salt  
1/4 tsp. black pepper  
Water

#### **Grilled Fish:**

1 lb. of your favorite fish, boneless and skinless fillets  
1/4 tsp. ground cumin  
1/4 tsp. sea salt  
1/4 tsp. black pepper  
2 tbsp. olive oil



### Instructions

1. In a large bowl, combine the coleslaw or cabbage and carrot, parsley, cilantro, and 2 tablespoons of the lime juice. Toss well to combine. Refrigerate the slaw while preparing the sauce and fish.
2. In a small blender or food processor, prepare the sauce by blending all the ingredients below until smooth. Add water as needed to adjust the sauce thickness.
3. For soft tortillas, warm them in the microwave wrapped in damp paper towels, or in the oven wrapped in foil. For crunchy tortillas, brush them lightly with olive oil then bake them in a 375 F oven, centered over two rungs of the middle oven rack, for 10-12 minutes (depending on how crunchy you like them).
4. Heat a large non-stick grill pan or frying pan over medium-high heat then brush well with olive oil. Season both sides of the fish fillets with salt, pepper, and cumin.
5. Add the fish and cook, turning once, until the fish is firm and lightly browned (should flake easily but still be moist), 3-6 minutes per side depending on thickness of fillets.
6. Serve the fish, slaw, tortillas, and sauce family-style and have fun assembling your tacos!