



Seafood Tacos with Lime Crema



4 Servings



25 minutes

Ingredients :

- Shrimp
- White fish fillets
- Olive oil
- Garlic
- Chili powder
- Cumin
- Salt
- Black pepper
- Corn tortillas
- Shredded cabbage
- Fresh cilantro
- Lime juice
- Sour cream
- Lime zest



Instructions :

1. Rinse the shrimp and fish, then pat them dry and cut the fish into small pieces.
2. Heat olive oil in a pan over medium heat and add garlic, cooking until fragrant.
3. Add shrimp and fish to the pan, season with chili powder, cumin, salt, and black pepper, and cook until the seafood is fully done.
4. In a small bowl, mix sour cream, lime juice, and lime zest to make the lime crema.
5. Warm the corn tortillas in a dry pan or microwave until soft.
6. Fill each tortilla with cooked seafood, shredded cabbage, and fresh cilantro.
7. Drizzle lime crema over the tacos and serve immediately.