



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 .