

Grilled TexMex Fish Tacos

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

55 mins

Description

These grilled tacos combine two of our favorite foods fish and TexMex They remind us of living on the Texas Gulf Coast Now that we live in Colorado I have to make all our favorite seafood and Mexican dishes to our liking Serve with creamy slaw and add avocado slices or any favorite taco toppings

Ingredients

- - ¼ cup olive oil - ¼ cup chili powder - 2 teaspoons Mexican oregano - 2 teaspoons cumin seeds
- toasted and ground - 1 teaspoon ground chipotle chile powder - 1 teaspoon salt - 1 teaspoon ground coriander - 1 lime
- zested and juiced - 1 ½ pounds tilapia fillets - ½ (8 ounce) package cream cheese
- softened - 2 tablespoons plain yogurt - 2 cloves garlic
- minced - 1 chipotle pepper in adobo sauce
- or more to taste - ½ teaspoon ground cumin - 2 tablespoons olive oil - 12 (6 inch) corn tortillas
- warmed

Instructions

1. Mix 1/4 cup olive oil
2. chili powder
3. Mexican oregano
4. cumin
5. chipotle powder
6. salt
7. coriander
8. lime zest
9. and lime juice together in a gallon-sized zip-top bag. Add tilapia and toss gently until well coated. Marinate for 30 minutes to 2 hours. Meanwhile
10. combine cream cheese
11. yogurt
12. garlic
13. chipotle in adobo
14. and cumin for spread in a bowl. Set aside. Preheat an outdoor grill for medium heat and lightly oil the grate. Coat a grill basket with 2 tablespoons olive oil; place fish into the prepared basket. Cook the fish on the preheated grill just until it flakes easily with a fork
15. about 10 minutes. Serve on warm tortillas with chipotle spread. Cook's Notes: You can use any mild white fish--tilapia
16. cod
17. sole
18. etc. You may also substitute shrimp. You can use 1 finely chopped chipotle pepper in adobo sauce instead of 1 teaspoon chipotle chile powder. For the spread
19. you can use 1/2 teaspoon chipotle powder instead of chipotle peppers in adobo. You can use light sour cream instead of plain yogurt
20. and flour tortillas instead of corn
21. if preferred.