**Fish Tacos**

(4 servings, 8 tacos)

Ingredients for the Fish

* 2 tbsp vegetable oil
* 1 tbsp lime juice
* 2 tsp ground cumin
* 2 tsp paprika
* 1 tsp ground coriander
* ½ tsp red pepper powder
* ½ tsp garlic powder
* ¼ tsp salt
* ¼ tsp ground black pepper
* 1lb white fish

Ingredients for Lime Crema

* ¼ cup sour cream
* 3 tbsp mayonnaise
* 1 tbsp fresh lime juice
* ¼ tsp salt
* Zest from half a lime

Ingredients for Slaw

* 2 cups cabbage shredded
* ¼ cup cilantro chopped
* ½ bunch green onion sliced
* 1 clove garlic minced

Directions

* Preheat oven to 425°F. In a small bowl, combine vegetable oil, lime juice, cumin, paprika, coriander, red pepper powder, garlic powder, salt and pepper. Dip the fish into the bowl and turn the fish until it is evenly coated with the marinade. Place the fish onto a lined baking tray and let it marinate in the refrigerator for 15 minutes. Bake for 9-10 minutes until the fish is flaky when tested with a fork. Transfer the fish into a plate and break into smaller pieces using a fork.
* In a small bowl, whisk together all the crema ingredients (sour cream, mayonnaise, lime juice, lime zest, and salt). Set aside.
* In a large bowl, combine all the slaw ingredients (cabbage, cilantro, green onion, and garlic). Set aside.
* Assemble the tacos