

Fish Tacos

SOFT TACO SHELLS
FRESH FISH
1/2 STICK BUTTER
SEAFOOD/CAJUN SEASONING

Place skillet on medium-high heat with the butter. Add fish and sear both sides until fish is seared (like a scallop) golden brown. Cook long enough to get a good sear. Enjoy on tacos!

Guacamole

3 RIPE AVOCADOS (PEEL & CHOPPED IN CHUNKS)
1/2 CHOPPED ONION
FRESH CILANTRO (1 TBSP.)
1 MEDIUM TOMATO CHOPPED
1 LIME OR LEMON, JUICED
1/4 TSP. BLACK PEPPER
1/2 TSP. SALT

Cut avocado in cubes so it will be a chunky dip. Add remaining ingredients and mix well. Serve on your fish tacos or with tortilla chips.