

Cajun Seasoned Haddock Tacos

4 Tacos

Ingredients

- 1 Lb Haddock Fillets
- Generous amount of Cajun seasoning mix, or seafood seasoning (Old Bay is good to use)
- Cooking spray
- Tortillas of your choice – 4 Pieces

Sauce Ingredients (Food Processor is recommended)

- 1/2 cup Tartar Sauce
- 1 ripe avocado, peeled and pitted
- 2 tbs chopped cilantro leaves, plus more for garnish
- 1 tsp lime juice – adjust if needed
- Pinch of salt – adjust if needed

Topping ideas to choose from

- Shredded cabbage tossed in lime juice
- Squeeze of Lime
- Pico de Gallo
- Sweet Corn
- Cheese of your choice

1. Preheat oven to 425 Degrees F.
2. Spray baking sheet with cooking spray and lay haddock fillets down.
3. Generously sprinkle (about 2-3 tbs) both sides of the haddock with the Cajun/seafood seasoning, make sure fillets are totally covered.
4. Bake for 10-15 minutes until fish is nice and flakey.
5. In a food processor, add tartar sauce, avocado, cilantro, lime juice, and salt. Blend until smooth & set aside.
6. Warm up the tortillas in the oven or lightly pan fry them on a non-stick pan for 1-2 minutes each side.
7. For toppings, you can use any of the above mentioned.
8. Serve & Enjoy!

