

CopyCat Bonfish Grill Fish Tacos

Ingredients

1 lb. of white fish (such as mahi mahi or cod)
2 tbsp. of olive oil
1 tsp. of chili powder
1 tsp. of cumin
1/2 tsp. of garlic powder
Salt and pepper, to taste
8 soft taco shells
1 cup of shredded cabbage
1/2 cup of diced tomatoes
1/2 cup of chopped cilantro
2 limes, cut into wedges

Directions

Preheat grill or grill pan to medium-high heat.

In a small bowl, mix together olive oil, chili powder, cumin, garlic powder, salt, and pepper.

Brush the fish with the spice mixture on both sides.

Grill the fish for 3-4 minutes per side, until fully cooked.

Heat the taco shells according to package instructions.

Assemble the tacos by placing fish, cabbage, tomatoes, and cilantro in each shell.

Squeeze lime juice over each taco before serving.