

Fish For Tacos

Ingredients

- 4 White Fish Fillets
- 1/2 t Garlic Powder
- 1/2 t Ground Cumin
- 1/2 t Ground Black Pepper
- 1/2 t Salt
- 2 T Olive Oil
- 1/4 t Cayenne Pepper

Instructions

- 1.Heat cast iron skillet on medium low heat.
- 2.Pat fish fillets with paper towel and make sure they are dry. Add 2 tablespoons of olive oil and coat each fillet.
- 3.In a small bowl mix together cayenne, garlic powder, cumin, salt and pepper. Sprinkle spice mixture on both sides of each fish fillet.
- 4.Once skillet is hot drizzle additional olive oil in pan and add fish fillets. Cooked until slightly crispy on one side then flip each of the fillets. Once the other side is crispy and the fish is flaky, move to a platter. Serve immediately on fish tacos.