Keto Fish Tacos

Hands-on 15 minutes Overall 20 minutes

Nutritional values (per serving): Total carbs: 17.8 g, Fiber: 9.3 g, Net carbs: 8.5 g, Protein: 26.8 g, Fat: 31.7 g, Calories: 446 kcal, Original recipe, Keto Diet App - The ultimate low-carb diet app



Ingredients (makes 4 servings)

Spicy avocado cream:

- 1/2 ripe avocado (100 g/ 3.5 oz)
- 3 tbsp lime juice (45 ml)
- 1 tbsp mayo (15 g/ 0.5 oz)
- 1 tbsp Greek yoghurt (15 g/ 0.5 oz)
- 2 tbsp water (30 ml)
- 1 tbsp diced fresh or pickled jalapeño pepper (14 g/ 0.5 oz)
- 1/8 tsp ground cumin
- pinch of sea salt

Salad:

- 1 cup shredded red cabbage (70 g/ 2.5 oz)
- 2 cups shredded lettuce (72 g/ 2.5 oz)
- 1 medium spring onion, chopped (15 g/ 0.5 oz)
- 1/4 cup loosely packed cilantro (g/ oz)
- 1 tbsp lime juice (15 ml)
- 1/2 tsp sea salt

Fish:

- 400 g white fish such as cod, haddock or flathead (14.1 oz)
- 1 tbsp arrowroot powder
- 1 tbsp smoked paprika
- 2 tsp ground cumin
- 1/2 tsp cayenne pepper
- 1/2 tsp ground black pepper
- 1 tsp sea salt
- 1 tsp garlic powder
- 1 tsp dried thyme
- 2 tbsp olive oil (30 ml)

Serve with:

4 keto tortillas such as <u>The Best Keto & Paleo Tortillas</u>, or <u>Keto "Corn" Tortillas</u>, reheated if required 1/3 cup crumbled feta cheese (50 g/ 1.8 oz)

Instructions

- Add all avocado cream ingredients to blender and blend until smooth.
- 2. Add all salad ingredients to a bowl and sprinkle with the lime juice and salt. Mix to combine.
- Cut the fish into small fillets. Combine arrowroot powder and spices in a bowl and mix well. Brush fish with a little olive oil and then coat in mixture.
- 4. Pan fry 2-3 minutes on each side, until cooked through.
- 5. To assemble, divide salad across the tortillas, then top with the fish, avocado cream and feta.
- Serve immediately, or store the filling in the fridge for up to 3 days.

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