

## **Fish Tacos with Napa Cabbage**

2 avocados, halved, pitted, and diced  
1/4 c. sour cream or plain yogurt  
2 scallions, minced  
2 T. chopped cilantro  
5 T. fresh lime juice  
Kosher salt and freshly ground pepper  
1 small head of napa cabbage, shredded (~4 cups)  
2 T. vegetable oil, plus more for brushing  
2 lb. fish filets, cut into ten 2-inch-wide strips  
Ten 7-inch flour tortillas, warmed  
Hot sauce and Lime wedges, for serving if desired  
Thinly sliced Radishes and Turnips, for serving if desired

In a large bowl, toss the cabbage with the 2 tablespoons of vegetable oil and 2 tablespoons of lime juice. Season with salt and pepper. Brush the fish with oil and season with salt, pepper and lime juice (we marinated ours in this combo for a couple of hours before cooking). You can also add a dash of chili powder. Grill over moderately high heat until lightly charred and cooked through, about 10 minutes. Transfer the fish to a platter and pull off the skin. If you do not have a grill, you can also fry the fish in a skillet. Assemble fish tacos with desired toppings (avocado, sour cream/yogurt, scallions, cabbage slaw, hot sauce, lime wedges).

*From our friends at Prairie Drifter Farm*