

# Fish Tacos

## From Katherine Whaley

### Ingredients:

- ½ TSP Salt
- 1 TSP GOYA Ground Cumin
- 1 TSP Chili Powder
- 1 TSP Garlic Powder
- 1/3 Cup GOYA Olive Oil
- 10 oz Fillet Salmon
- 1 Small Onion (Sliced)
- 1 Red Bell Pepper (Sliced)
- 1 Green Bell Pepper (Sliced)
- 1 Yellow Bell Pepper (Sliced)
- GOYA Corn Tortillas
- Limes
- Sour Cream
- GOYA Salsa
- GOYA Hot Sauce

### Instructions:

In a small mixing bowl, combine olive oil and all spices. Whisk together well to make a marinade.

Brush marinade over salmon fillet, until well coated. Pour the remainder of the marinade into a bowl over the sliced vegetables and mix.

Cover a large baking sheet in foil paper. Place the salmon fillet on baking sheet and surround with vegetables.

Bake at 400 degrees for 20-25 minutes.

Serve in warm tortillas, top with fresh lime and GOYA salsa or hot sauce.