

# Halibut tacos with cabbage and cumin crema

SERVES: 1    TIME: 15 MIN

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A non-fried version of the baja fish taco. This balanced meal will leave you feeling satisfied and accomplished on a Tuesday night. It's easy, delicious, and it comes together in no time.

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## Ingredients

**3 oz halibut**  
**2 corn tortillas**  
**1 cup red cabbage, thinly sliced**  
**¼ cup radish, thinly sliced**  
**½ cup black beans, rinsed**  
**¼ cup yogurt, plain, whole milk**  
**½ tsp cumin**  
**1 tsp extra virgin olive oil**  
**Lime**  
**Kosher salt**  
**Fresh cracked black pepper**

## Instructions

1. Mix together yogurt and cumin with a pinch of salt in a small bowl; set aside. In a separate bowl, combine cabbage with juice from ½ lime and a pinch of salt; set aside.
2. Season halibut with salt and pepper. Heat olive oil in a non-stick pan over medium-high heat. When oil is hot, add halibut and sauté for 4 to 6 minutes, flipping once, or until desired doneness is reached; remove from heat and finish with a splash of lime juice.
3. Reheat beans with a splash of water on the stovetop or in the microwave. Warm tortillas in the oven, toaster oven, or microwave. Assemble tacos with halibut, cabbage, radish, and cumin crema. Serve with beans, lime, and salsa.

## NOTES:

Cilantro would be a nice addition here if you have any available.