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Snapper Tacos with Chipotle Cream

Yield: 4 servings (serving size: 1 taco)

The fish cooks on top of the vegetables in one skillet. Break the fish into chunks to finish the filling.

- 1/2 cup sour cream
- 1/8 teaspoon salt
- 1 canned chipotle chile in adobo sauce, seeded and minced
- 1 1/2 cups chopped onion, divided
- 1 1/2 cups chopped tomato, divided
- 2 tablespoons butter
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 4 garlic cloves, minced
- 3 tablespoons chopped fresh cilantro
- 1 pound red snapper fillets, skinned
- 1 teaspoon grated lime rind
- 2 tablespoons fresh lime juice
- 4 (8-inch) flour tortillas

Combine sour cream, 1/8 teaspoon salt, and chile; set aside. Combine 1/2 cup onion and 1/2 cup tomato; set aside. Melt butter in a large nonstick skillet over medium heat. Add 1 cup onion, 1 cup tomato, cumin, 1/2 teaspoon salt, cinnamon, and minced garlic; cook 5 minutes, stirring frequently. Stir in cilantro. Arrange fish over onion mixture in pan; cover and cook 3 minutes. Turn fish; cover and cook 2 minutes. Break fish into chunks. Stir in rind and juice; cook 2 minutes. Remove from heat. Warm tortillas according to package directions. Fill each tortilla with 1/2 cup fish mixture and 1/4 cup reserved onion mixture; top each serving with 2 tablespoons chipotle cream. Fold in half or roll up.