

INGREDIENTS

- Pinch of chili powder
- ½ tsp oregano
- ½ tsp garlic powder
- ½ tsp paprika
- ¼ tsp onion powder
- ¼ tsp cumin
- ½ tsp sea salt
- ½ tsp cracked black pepper
- Tortillas (warmed in air fryer)
- 1 lime

INSTRUCTIONS

- 1) Spray the air fryer basket with oil.
- 2) In a small bowl, mix the chili powder, oregano, garlic powder, paprika, onion powder, cumin, sea salt, and cracked pepper until well combined.
- 3) Pat the fish dry and place it in the air fryer basket.
- 4) Brush the fish with olive oil.
- 5) Generously rub the spice mix onto the fish, pressing it gently to adhere.
- 6) Spritz the fish with oil to help keep it moist and ensure the spices stick.



Fish Tacos

with coriander & lime slaw

 2 servings  15 Minutes

Light and quick, these fish tacos pack big flavor with perfectly cooked fish thanks to the air fryer. Ideal for a healthy, fuss-free meal. Enjoy!

INGREDIENTS

3 tbsp mayonnaise

1 tbsp lime juice

1 garlic clove, (minced)

Small bunch coriander, (chopped)

½ tsp sugar, optional

Salt and pepper to taste

½ a carrot (sliced)

¼ red cabbage (sliced)

¼ green cabbage (sliced)

1 glove of garlic (minced)

1 x chili (diced)

INSTRUCTIONS

1) Slice the red cabbage, green cabbage, and carrot thinly, then add to a large bowl.

2) In a smaller bowl, whisk together the mayonnaise, lime juice, minced garlic, chopped chili, coriander, and sugar (if using).

3) Season the dressing with salt and pepper to taste.

4) Pour the dressing over the cabbage and carrot mixture.

5) Mix well until everything is evenly coated.

Coriander & Lime Coleslaw



2 servings



15 Minutes

