

Tomato & Lime Skillet Fish Tacos

adapted from Mel's Kitchen Cafe

1 tablespoon olive oil
1 small onion, diced fine
2-3 cloves minced garlic
1 medium fresh tomato, chopped
juice of 1-2 limes (I used 2 because mine were a little dry)
1/2 teaspoon chili powder
1 pound fresh white fish, rinsed and patted dry
salt and pepper to taste
8 corn tortillas, softened

Heat olive oil in a large skillet over medium heat. Add onion and sauté until translucent. Add garlic and cook one minute or until fragrant. Add tomato, lime juice, and chili powder, and stir to combine. Add fish to the skillet and cook, using a spatula or spoon to gently break the fish into pieces. When fish is cooked through, add salt and pepper to taste. Serve hot in corn tortillas.