

Baja Fish Tacos

Ingredients

- 1 tsp vegetable oil
- 1/2 cup chile peppers, anaheim , chopped (1 chile pepper)
- 1 fresh leeks , chopped
- 2 medium garlic cloves , crushed
- 1 pinch salt and pepper (to taste)
- 1 cup chicken broth
- 2 large tomato , diced
- 1/2 tsp ground cumin
- 1 1/2 lb raw halibut fillets
- 1 medium limes
- 12 corn tortilla (or low carb flour tortillas)

Directions

- 1 Heat the oil in a large skillet over medium heat.
- 2 Sauté the chile, leek, and garlic until tender and lightly browned, seasoning to taste with salt and pepper.
- 3 Add the chicken broth and tomatoes to the mixture in the skillet, and season with cumin. Bring to a boil; reduce heat to low.
- 4 Place the halibut into mixture in the skillet, sprinkling with lime juice.
- 5 Cook 15 to 20 minutes until the halibut easily flakes with a fork.
- 6 Wrap portions in warmed corn tortillas to serve.

Additional Information

These tacos are great topped with cheese, guacamole, and shredded lettuce.

(Recipe courtesy of www.dlife.com)

