

# Baja-Style Fish Tacos



## main meals

**POINTS®** Value: 7

Servings: 4

Preparation Time: 30 min

Cooking Time: 8 min

Level of Difficulty: Moderate

This casual street food is everywhere in Baja, Mexico. The fish is usually deep-fried, but we oven-fried it for a healthier crunch.

## Ingredients

2 spray(s) cooking spray  
1/2 cup(s) yellow masa corn flour  
1 tsp table salt  
1/4 tsp black pepper  
1/8 tsp cayenne pepper  
1/4 tsp garlic powder  
1/2 tsp paprika  
1 pound(s) snapper fillet(s), red-variety, cut into 2-inch pieces  
8 medium corn tortilla(s), buy a few extra in case some break  
1 head(s) romaine lettuce, outer leaves removed and remaining leaves sliced into 1/4-inch strips  
5 medium radishes, red-variety, thinly sliced  
2 medium scallion(s), thinly sliced  
10 medium cherry tomato(es), quartered  
1/4 cup(s) shredded red cabbage  
3/4 cup(s) low-fat plain yogurt  
2 tbsp fresh lime juice  
1 tsp canned chipotle peppers, in adobo sauce, finely chopped  
2 tbsp cilantro, fresh sprigs, for garnish

## Instructions

Preheat broiler to high. Line a baking sheet with aluminum foil (or nonstick aluminum foil) and coat with cooking spray (helps to make fish crispy).

Place corn flour, salt, black pepper, cayenne pepper, garlic powder and paprika in a large bowl; mix to combine. Add snapper to corn flour mixture and toss to coat

Place seasoned fish on prepared baking sheet and lightly coat tops of fish with cooking spray. Broil until crispy, about 3 to 4 minutes per side.

Meanwhile, wrap tortillas in aluminum foil and place in oven to warm; place on rack furthest from heat source.

To make salad, combine lettuce, radishes, scallions, tomatoes and cabbage in a medium bowl; set aside.

To make sauce, combine yogurt, lime juice and chipotle peppers in a blender; blend until smooth.

To assemble, place a tortilla on a plate. Top with 2 to 3 pieces of fish, 1/2 cup of salad and 2 tablespoons of sauce; roll up and repeat with remaining ingredients. Yields 2 filled tortillas per serving.

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