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# Blackened Tilapia Baja Tacos

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com)*

Servings: 4



**1/4 cup reduced fat sour cream**  
**2 tablespoons fresh cilantro, chopped**  
**2 tablespoons fresh lime juice**  
**1 jalapeno pepper, seeded and chopped**  
**1 cup white onion, thinly sliced**  
**1 1/2 teaspoons paprika**  
**1 1/2 teaspoons brown sugar**  
**1 teaspoon dried oregano**  
**3/4 teaspoon garlic powder**  
**1/2 teaspoon salt**  
**1/2 teaspoon ground cumin**  
**1/4 teaspoon ground red pepper**  
**4 (6 ounce) tilapia fillets**  
**1 tablespoon canola oil**  
**8 (6 inch) tortillas**  
**1/2 ripe peeled avocado, thinly sliced**  
**4 lime wedges**

Combine first 4 ingredients in a food processor; process until smooth. Combine jalapeno sauce and onion in a small bowl.

Combine paprika and next 6 ingredients (through ground red pepper); sprinkle evenly over fish.

Heat oil in a large cast-iron skillet over medium-high heat. Add fish to pan; cook 3 minutes on each side or until desired degree of doneness.

Warm tortillas according to package directions.

Divide fish, onion mixture and avocado evenly among tortillas.

Serve with lime wedges. Enjoy!

**Seafood Entrees**

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