



### Ingredients

- ¾ pound white fish fillets or ground meat (beef and turkey are popular)
- 1 tablespoon fajita seasoning
- 2 cup sliced green cabbage
- 1 tablespoon lime juice
- ½ teaspoon salt
- 3 tablespoons chopped fresh cilantro
- ¼ cup CannaOil
- 1 tomato, diced
- ½ cup salsa
- ½ onion, diced
- 1 jalapeno, diced
- 4 corn tortillas
- 1 avocado, diced
- 4 lime wedges to garnish

### Directions

1. Lightly spray cooking pan with cooking spray.
2. Sprinkle both sides of fish with fajita seasoning, gently pressing into flesh.
3. Grill fish for 3 to 4 minutes on each side or until fish flakes easily when tested with a fork.
4. Alternatively, cook the ground meat with the fajita seasoning
5. Flake fish into pieces with a fork and keep warm.
6. Mix together cabbage, lime juice, salt, and cilantro in a small bowl.
7. In a separate small bowl, mix together the Cannaoil, tomato, onion, salsa and jalapenos.
8. Wrap the tortillas in paper towels, and microwave 30 seconds on high or until warm.
9. Fill each tortilla with fish, cannabis salsa mixture, cabbage mixture, and diced avocado.
10. Serve with lime wedges on the side.

Original recipe from: <https://eatyourcannabis.com/cannabis-fish-tacos/>