



PREP TIME: 30 MINUTES
COOK TIME: 25 MINUTES
TOTAL TIME: 55 MINUTES
SERVINGS: 24 TACOS

FISH TACO INGREDIENTS

- 24 small white corn tortillas
- 1 1/2 lb tilapia
- 1/2 tsp ground cumin
- 1/2 tsp cayenne pepper
- 1 tsp salt
- 1/4 tsp black pepper
- 1 tbsp Olive oil
- 1 tbsp unsalted butter

FISH TACO TOPPINGS

- 1/2 small purple cabbage
- 2 medium avocado, sliced
- 2 roma tomatoes, diced (optional)
- 1/2 diced red onion
- 1/2 bunch cilantro, longer stems removed
- 4 oz cotija cheese, grated
- 1 lime cut into 8 wedges to serve

FISH TACO SAUCE INGREDIENTS

- 1/2 cup sour cream
- 1/3 cup mayo
- 2 tbsp lime juice, from 1 medium lime
- 1 tsp garlic powder
- 1 tsp Sriracha sauce, or to taste



Fish Tacos

PREPARATION

1. Line large baking sheet with parchment paper or silicone liner. In a small dish, combine seasonings: 1/2 tsp cumin, 1/2 tsp cayenne pepper, 1 tsp salt and 1/4 tsp black pepper and evenly sprinkle seasoning mix over both sides of tilapia.
2. Lightly drizzle fish with olive oil and dot each piece with butter. Bake at 375° for 20-25 min. To brown edges, broil for 3-5 minutes at the end if desired.
3. Combine all Taco sauce ingredients in a medium bowl and whisk until well blended.
4. To serve the tacos, toast quickly, toasting the corn tortillas on a large dry skillet or griddle over medium/high heat.
5. To assemble: start with pieces of fish then add remaining ingredients finishing with a generous sprinkle of cotija cheese and finally that awesome taco sauce! Serve with a fresh lime wedge to squeeze over tacos.



NEW POND VILLAGE

A Benchmark Lifecare Community

Thank you very much for joining us on our “worldwide tour” at New Pond Village!

While enjoying the flavors of Mexico, Ireland and Japan, I hope you also got a hint of the flavor of life here in our community! If you spoke with any of our residents, you learned social gatherings like this are what make life here so enjoyable. You won’t find a friendlier or more welcoming group of people than New Pond Village residents. We are fortunate to have them as ambassadors.

To learn more about everyday life at our community and additional details on how to become a resident please schedule a personal tour.

Our Director of Sales and Marketing, Patrick McShane, will be more than happy to accommodate you.

Patrick McShane
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Thank you again for visiting us today. If you submitted your completed passport, I wish you luck in winning the grand prize!



With warm appreciation,

Adam Manchester
Campus Executive Director



A Lifecare Community | Independent Living | Assisted Living | Memory Care