

You will need: a baking dish, a frying pan, a grill pan or outdoor grill, one pound of firm white fish (e.g., tilapia, snapper, cod, mahi mahi, or catfish), one lime (cut in half), one clove of garlic (finely chopped), ground cumin, chili powder, salt and pepper, vegetable oil, half of a small head of green or red cabbage (thinly sliced), half of a red onion (thinly sliced), a handful of chopped cilantro, four to six soft corn tortillas, optional garnishes: sliced avocado or guacamole, salsa, sour cream, and/or hot sauce

Step
1

Place the **fish in the baking dish** and squeeze **one half of the lime** over it. Add the **garlic**, a good pinch of **cumin**, another good pinch of **chili powder**, a couple of pinches of **salt**, a generous drizzle of **oil**, and a few grinds of **pepper**. Mix until the fish is **nicely coated**, refrigerate, and **let marinate** at least 15 minutes. Meanwhile, make the slaw.

Step
2

Combine the **cabbage**, **red onion**, and **cilantro** in a large bowl and squeeze the **other half of the lime** over it. Drizzle generously with **oil**, season with **salt and pepper**, toss, and taste. Add more salt and pepper if necessary.

Step
3

Warm the tortillas by heating the frying pan over medium-high heat. Add one tortilla at a time, flipping to warm both sides. Wrap the warm tortillas in a clean dishcloth.

Step
4

Brush the grates of the **grill pan** or outdoor grill with oil and heat over **medium-high** heat. (Tip: If you're cooking on the stove, **turn the fan on**.) When the pan or grill is hot, remove the fish from the marinade and **place it on the grill**.

*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.

Step
5



After a few minutes, **check the underside of the fish**. When it has **grill marks** and is **white and opaque** on the bottom, **flip it**. Cook the other side until white and opaque, about two to three minutes more, and **remove the fish from the grill**. It doesn't matter if it breaks apart while you're flipping it—it's just going to go in the tacos.

Step
6



To **construct a taco**, put some of the cooked **fish in a warm tortilla** and **top it with slaw** and your **optional garnishes**.

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Illustrations by Bill Russell. Find this online at www.chow.com/stories/11749.