

# Fish Tacos with Black Bean Salad

## **Black Bean Salad**

$\frac{1}{4}$  cup chopped red onion  
1 garlic clove, chopped  
2 tablespoons vinegar  
 $\frac{1}{4}$  teaspoon coarse salt

## **Fish Tacos**

1 teaspoon chili powder  
1 teaspoon ground cumin  
1 teaspoon chopped garlic  
2 teaspoons lemon juice  
 $\frac{1}{2}$  teaspoon salt

## **To Serve**

8 corn tortillas  
Lime wedges  
2 tablespoons orange juice  
2 teaspoons olive oil  
1 pound flounder or other white fish fillets  
Avocado slices (optional)

## **Instructions**

1. To prepare salad, combine all ingredients. Let marinate at least 1 hour and up to 2 days.
2. To prepare tacos, combine black pepper and next 9 ingredients (pepper through salt) in a small bowl. Blend well. Place flounder in a baking dish and rub with all the marinade. Cover and place in refrigerator for up to 30 minutes.
3. Preheat oven to 450°F.
4. Remove flounder from refrigerator. Place in oven and cook 10 to 15 minutes, until opaque. Serve on warmed tortillas with black bean salad, avocado and limes.

