



## **Paddlefish Fajitas**

**Combine the following ingredients.**

**Paddlefish**

- Juice of 8 limes (small bottle of Real Lime juice)
- 12 tablespoons of olive oil
- 2 teaspoons of oregano
- 2 teaspoons of pepper
- 2 teaspoons of salt
- 1 teaspoon of cumin
- 1 clove of garlic (diced) or one teaspoon of minced garlic
- 1/2 cup of fresh cilantro

Add the julienned paddlefish to the marinade. Let it marinate for 30 minutes to 1 hour.

**Tortillas / Condiments:**

- Flour or Corn tortillas
- Shredded Monterey Jack cheese
- Sautéed onions (tons), peppers, etc.
- Sour Cream
- Guacamole (Mashed avocados with diced Bermuda onion, diced tomatoes, Tabasco sauce, pepper and lime juice)

Sauté the onions and peppers until the onions become translucent, then add the Paddlefish drained of the marinade. Sauté the Paddlefish until it is cooked through. Serve with the flour or corn tortillas and the above condiments.