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Crispy Cod Tacos with Watermelon Salsa

INGREDIENTS:

1/3 Cup cornmeal
1 teaspoon ground cumin
1/2 teaspoon chili powder
1 pound cod fillets or other firm whitefish
2 Tablespoons extra virgin olive oil
16 corn tacos, street size
1/4 Cup fresh lime juice, plus 1 1/2 teaspoons lime zest
3 Cups finely chopped watermelon, seeded
1 cucumber, peeled and diced
1 mango, peeled and diced
1 small red onion, finely chopped
1/2 teaspoon garlic powder
1 teaspoon black pepper
1 jalapeño pepper, seeded and minced (optional)

Makes 4 servings.

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Directions:
1. Wash lime, watermelon, cucumber, mango, onion, and jalapeño, if using, before cutting. Preheat the oven to 375°F.
2. Cut the fish fillets into long strips and brush with the olive oil. In a shallow bowl, whisk together the cornmeal, cumin, chili powder, and 1/4 teaspoon pepper. Toss the fish, a few at a time, in the cornmeal mixture until well coated.
3. Transfer fish to a baking sheet. Bake for 15-20 minutes, until golden and an instant-read thermometer reads 145°F.
4. To make the salsa, stir together the lime zest, lime juice, and 3/4 teaspoon pepper in a bowl. Add the watermelon, cucumber, mango, onion, and garlic powder, and toss gently.
5. Warm tortillas in the microwave or in a pan over medium heat. Evenly distribute the fish onto each tortilla, top with salsa, and enjoy!