Mix lime juice, sour cream and cilantro in medium bowl. Cover with plastic wrap and let sit in refrigerator over night.

Warm halibut in pan. Add water to moisten halibut then mix in taco seasoning.

Fill taco shells with halibut and top with vegetables and sour cream mixture.

**Ingredients**

- 1 lime, juiced
- 1 cup sour cream
- 1 bunch cilantro, chopped
- 2 cups jarred Alaskan halibut
- 2 tablespoons taco seasoning
- Water
- 3 cups cabbage, chopped
- 1 cup green onion, chopped
- 2 avocados, sliced
- 12 taco shells

**Preparation**

**Night before:**

1. Mix lime juice, sour cream and cilantro in medium bowl. Cover with plastic wrap and let sit in refrigerator over night.

**Day of:**

2. Warm halibut in pan.

3. Add water to moisten halibut then mix in taco seasoning.

4. Fill taco shells with halibut and top with vegetables and sour cream mixture.