



Tuna Steak Tacos

1 pkg. Azteca® Flour Tortillas
2 lb. fresh tuna steaks, cut 1-inch thick
1/2 tbsp. chili powder
2 tbsp. fresh lemon juice

1 cup sliced red onion
4 cups shredded lettuce
1 1/2 cups salsa
sour cream, if desired
salt and pepper, to taste

Preheat oven to 375°F. Remove tortillas from refrigerator; set aside. Place tuna steaks in glass baking dish. Sprinkle with chili powder and lemon juice. Top with red onion slices and season with salt and pepper. Bake 14-16 minutes or until fish is fully cooked. Remove tuna from oven; cover with foil to keep warm. Heat tortillas according to package directions; keep warmed tortillas covered. With fork, break tuna into bite-size pieces. Place approximately 1/3 cup tuna in center of tortilla. Top with shredded lettuce, salsa and sour cream, if desired. Fold tortilla over filling; serve immediately or cover to keep warm.