

### Tuna Steak Tacos



Tuna is a great alternative to steak tacos because they are healthier but still have that meaty texture we love, wrapped in tasty tortillas.

#### Ingredients

1 package Azteca® Flour Tortillas	1 cup sliced red onion
2 pounds fresh tuna steaks, cut 1-inch thick	4 cups shredded lettuce
1 1/2 cups salsa	1/2 tablespoon chili powder
Sour cream, if desired	2 tablespoons fresh lemon juice salt & pepper, to taste

#### Directions

Preheat oven to 375° F. Remove tortillas from refrigerator; set aside. Place tuna steaks in glass baking dish. Sprinkle with chili powder & lemon juice. Top with red onion slices and season with salt & 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-sized pieces. Place approximately 1/3 cup tuna in center of tortilla. Top with shredded lettuce, salsa & sour cream, if desired. Fold tortilla over filling; serve immediately or cover to keep warm.